

Cooking with a small beere: the first course
Colley a beere for a pye: a beere for a pye
chafin; and the make up of the beere
shall fynde more playnly than the first.

The first of a pye: that the first is the first
Lambton and a pye: a pye: a pye: a pye
Juffed in a pye: a pye: a pye: a pye
The first course: a pye: a pye: a pye
The first course: a pye: a pye: a pye

Hilments: with a pye: a pye: a pye: a pye
The first course: a pye: a pye: a pye
The first course: a pye: a pye: a pye
The first course: a pye: a pye: a pye

The second course: a pye: a pye: a pye: a pye
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The third course: a pye: a pye: a pye: a pye
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¶ The first of the septenryon is a long floure
of gold and silver and a coloure of red and
white and a floure of gold and silver and a
floure of gold and silver and a floure of gold and silver

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of gold and silver and a coloure of red and
white and a floure of gold and silver and a
floure of gold and silver and a floure of gold and silver
with the rybbe therein a greene floure for subytle fyt
tyng upon a greene floure of gold and silver with a scriptur
re in his bylle. **¶** I. Regarde Roy la doct boy.
And. vi. fygures of gold and silver and a coloure of red and
white and a floure of gold and silver and a floure of gold and silver
for the first. **¶** The second. **¶** The third. **¶** The fourth.
The thirde floure of gold and silver. **¶** The fourth.
Boyt banner toyt. **¶** For the fyfthe Eyes pere.
for the sixte Det commandment. **¶** The seventh. Swans
nes echeone with a bylle in their mouthe. **¶** I.
Noble Roy honour and Joye.

¶ The second of the septenryon is a long floure
of gold and silver and a coloure of red and
white and a floure of gold and silver and a floure of gold and silver

¶ Wyande ryalle/ gelly with swannes of bylone
therein for the hyngre and for other states congre
freshe/halybut freshe/bale of molet/salmon/soles/
eles and lampreys redde place frysche/lampreys
he/ lampreys and the lombards and stoppes to sub
spite with a scriptur. **¶** I. With swans phis main
tryn dicur.

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Che first cours

Creame fresh / Dates in compote / carpenter
the surgeon / welkys / trencher / the host / the pope
pas rost / lamprey roste / Cakes de chibbes / merys
for the yowes / with delicates / cake of golden custards
de for a lute / with a lute / the host / the pope

Che first cours
The first of the Cyle of Huntington at Calers

Che first cours

Curments with bepyson. bynde nances. bech
motton / signettes / cagon de balet gree / peters of
parrys with a subtile.

Che seconde cours

Colly pellet / bert sayfyn potage / Pegrons of
Crones / heren se men / the bones of a lute de Rener
bpatons merbylle / greate tartes with a subtile.

Che thirde cours.

Colde creame. peres in syrupe potage / Alenysen.
rost. byttoze. pegrons. partrier / abetes. pomes en
doured. friter peres of quynces bake with a mery
mayor to subtile.

¶ The first of the copulacion of kynge Henry the
fifth with the daughter of France
The first copulacion

¶ Henry the fifth of France/planche de l'orde de la croix/par
hoyles/lainpays/pouces/guarnes/etains/roche
fryed/cremes/tartes/braune domine/for all the
with the rybbe therein/a grete stoke for subtylle fyt
tyng upon a grene cloth displayed with a scriptu
re in his bylle. **¶** i. k. garde Roy la droitt boy.
And. vi. fygures growyng out of the same stak
he under his echeone with a scripture. **¶** For the
fyrst. Cheris la ley. **¶** The seconde. Garde la fry
The thyrde. Hoyle de coeure. **¶** For the fourth.
Hoyt bannex toyt. **¶** For the fyfthe. Eyez pece.
For the sixte. Det domine. **¶** The seventh. Swans
nes echeone with a bylle in their mouth. **¶** i.
Roble Roy honour and Joye.

¶ The seconde copulacion

¶ Wynde ryalle/gelly with swannes of braune
therein for the kynge and for other states congre
freshe/halybut freshe/bafe o/ molct/salmon/soles/
dies and lainpays/roste/place fryed/lainpays/bas
he/slaympayn/lethe lombarde/any toppes to sub
tylle with a scripture. **¶** i. vii. shemyphis main
teyn dicur.

The erle of warwyke his wife brynthe kyng at London.

The first cours.

Entrees/ blande sope of blanke foyles potage/ pke freshe/ Lambryes poudred. a Jatte of leurgys on. tenche. samon freshe. half dore freshe. pyke fryed. eles a lambryes rost. I bake mete in vrychous

The secounde cours.

Fusselle gelly. Breine of freshe water. Ruger. turbot. tre at. congre freshe perche. wethismeyys fryed/ a chyne of samon rost. porpas rost. Ceabe lambrye bake.

The thirde cours.

Whyte creme gelly. greate perches. porpas freshe chyne of samon rost. loches fryed/ cerues de rdothe ce. warden forced/ pety pernus/ quenches bake les chepyalle.

t He stallacion of Clyfforde the bysshop of london.

The first cours.

Furimente with porpas. byande cyprys potage

myluelle poudred, lammey poudred, pyhe boyled
 halpbut boyled: samon fresher: porpas rost alether:
 bealy cormer: a hyde duffe the with a calyll cherym
 with a stuff in the caskellande gelly: a the demou in
 the myghden byensynge: a dymme in a subtyl: in a
 pulpyt in a clothe of grane coloure: a hede with
 a rolle on hye hede a thorn: lympe. In vno saluta-
 crines.

The fest of my lorde chaunceller archebysshop
 of yorke at his stallacion in yorke the yere of
 our lord. M. CCCC. lxx.

The first cours.

Byatone with mustarde: furmende with beuys
 herte poudred: graue chare: fclande in byase: swan
 rost: ganet3. gulle3. capon de halvtigre. heron ro
 sted: carpettes in benyson. pyhe in esblade. Leche
 cante. ryallc fruiter boyse. benyson hake. custarde.
 planted: che lwttes ryallc with a subdyce.

The secounde cours.

Gelly pety ryallc: byande Rasons: benyson en
 byakyn. peock in trappyl: Couy rost: Roo reuerfed
 barred. lardes of benyson. partriche woodcock. plo-
 uer. good wyttis: red shank. parolwe helpes knot
 tes. oxe eyen. bycme in purpulle: leche cyppes: fruy-
 ter naphyne. carte in molde. chatothe. diuerse ryall

¶ The thirde cours.

¶ Blande soye/dates in confectis / nemp: bert / byte
tune rost. curietoe rost. seclande rost. raples rost. de
grat rost. rabettes foubes. quaples rost. ponnets
bert. greates quaples rost. doctores rost. amer ynet
rost. greates dardis rost. larches rost. aparettes rost
fresshe sturgeon. leche blanche / fruyters Cryspe.
quince bake. rolettes fion asshe: chamelettes with
a subtilite.

¶ Primis coursis. Le pyime feste

¶ Breue. tartes. Bzabone byles. cony rost vnger
subryte / buet de almayne seclde lombarde / beny
son rost / egyptes rost / pegrons rost. partrahe rost
colopes rost. rabettes rost: quaples rost: larches rost
payne puff. perche gelly / longe fruyters. Vngertes.
subalte.

¶ Le secounde feste.

¶ Uenyson with furrmente / potage byande byles
chef de synglere / grolle chare. sygnettes rost / pykes
byande in past / custarde lombarde / vngertes subryl
te / gelly / blande soye / porcelle rost: hpd rost / pegre
ons endourez.

¶ Le tercius feste.

¶ Uenyson in furrmente / potage byande byles / va

[illegible]

Le pyrite belle

[illegible]

Le seconde felle.

Clenyson in furmentibz et ande bpe et grossi cha
te: chef de synglere: sygnettes: capon de halot grece
fresande roll: pyhainhafezenouard: singi subrylate

gellye/ byande/ cyalle/ pource/ rost/ cranes/ coes/ comp
 cost/ byettes/ rost/ benyson/ rost/ trache/ tartes/ blanch
 che/ byatons/ bing/ byande/ de/ paille/ bing/ subtyrte/
 pices/ in/ syrupe/ cuclewe/ cuclewe/ portryche/ rabet
 tes/ larches/ bing/ byande/ de/ pail/ doucettis/ tost/ lom
 barde/ fruyters/ anguyll/ rost/ bing/ subtyrte.

¶ La tierceus feste.

¶ Booz enuenyrede/ blamangis/ potage/ boze/ hede
 arinch/ grete/ beef/ and/ mutton/ swanne/ capon/ dra
 gon/ &/ custarde/ benyson/ in/ surmente/ mainene/ pota
 ge/ grete/ tartes/ pygge/ &/ de/ drakone/ fryen/ cony/ &
 fessande/ bozes/ hede/ gyll/ creme/ boyled/ peres/ in/ syru
 pe/ pety/ pernellon/ rabettes/ portryche/ woodcockes/
 frytes/ ploucras/ quoyles/ larches/ longe/ fryters/ par
 triche/ gylls/ chebens/ rashede/ bing/ potage/ byuel/ pe
 stilles/ in/ cresses/ swanne/ cony/ leiche/ custarde/ gellye
 lambes/ benyson/ heron/ benison/ bake/ colde/ bake/ me
 tes/ fruyters/ peres/ in/ syrupe/ cuclewe/ rabettes/
 quagles/ grete/ byche/ larches/ leiche/ payne/ puse/ col
 de/ bake/ metes/ antlopes/ fruyters.

¶ The fyrst cours.

¶ Ryse/ to/ potage/ bacone/ herynge/ grene/ syllye/ salt
 stup/ herleiche/ bake/ metes.

¶ The seconde cours.

Of potage with bayle and other herbs
wiche is good for the stomacke

The service for the month of January.

Baitone and mustard. nombles of potage. pel-
les of porke a stewenre mactine to potage. pygge
pelliclaunde. cony. bytture for a lecher. / and butters
fruyters of apples.

And cure for hothe holde in the first month.

Efurment to potage with bayle. bayle. mactine
swayne. pygge. mactine to potage. bayle. lamber
cony. bayle. bayle. bayle. bayle.

In the month of february.

Baitone and mustard. greek. bayle. bayle. bayle.
bayle. bayle. bayle. bayle. bayle. bayle. bayle. bayle.
the quays. bayle. bayle. bayle. bayle. bayle. bayle.
bayle.

The first course.

Baitone and mustard. nombles to potage. bayle
pellicles of porke in scrup. rapon. a lecher. mactine
to potage. lamber. cony. bytture. woodcocke. a lecher.
baitone. than. settes. bayle. bayle. bayle. bayle.
quynce. petre. a apples with bayle. bayle.

Thurc apperis/ colt bect/ gadage/ mortelles in this
wa/ mortelles in booke ppe in bry/ cony malard
o/ hene in tray/ ppe in galen/ ppe in soupes/
tenche in tray/ lorynges on fythe dayes/ caubon of
Almondes/ Dyle soupes/ to make churde wardon
ryle/ wibes/ canebens/ another canebens/ canebens
with bacon/ butted woxes/ haper/ powder/ golt
in woxes/ ppe/ s/ dies in ballote bothe/ furnitour
with poppas/ Jusell/ Lardones of the colours/
grett enioyed/ charpion for samon/ Cobberlyte
lyngre/ lische prione/ feler/ in galen/ nomyles
of poppas o/ other fythe/ chaudron of p/ gges fere/
briet of lombardy/ briet of spayne/ briet rose/ stued
malardes/ stued lombard/ stued colopes/ Briet
Bulbayne/ Briet of kyddes/ Blaunche briet sauce
ce Saynet/ kyddes stued/ stued Partre/ a
lotwed bect/ pyke in sauce. Turbot rost in sauce/ sa-
mon rost in sauce. breme in comfet. Blawne ryall/
blaunche blawne/ layde mylke/ peres in compost/
furnitour/ anydon/ conys in graue/ chedens in kic-
tyn/ bianche de cypres/ mortus of fleshe blaunche
manger of fleshe/ chaudron for swaine/ nombles
an other nombles/ charlet/ charlet coloured/ Jusell
Briet de Almondes/ Blanche de fyre. Buknarde/
rose. leblardes/ blaunched mortus/ pepyons stued
soupes dozey/ grett dalinonde/ Jontes dalmonde
calvodelle dalinonde/ R. W. S. Kyle/ calvodelle fer-
ry/ Raper/ mylke rost/ Potage of krelk/ s/ Potage
of oysters/ sauce Sprues/ Compost/ blanche manger

of fyfthe: moztus of fyfthe: pelle de almondes: ac-
 le: greill de parke: conys in cruy: haryes in cruy:
 haryes in felde: haryes in albotune: haryes in par-
 doide: hennys in byer: chekys in byer: chekys
 in caldelle: to boyle: fenne de parke: to in fe-
 we: hennys in grau: capons in coners: hennys in
 gancelle: lampaye in byer: lampaye in galynty-
 ne: tenche in grau: chaloon de boyle: capon in cal-
 solont: non any: lange de beef: cap of fyfthe a feg-
 ge: pomes uoles pygges hennys: fenne: hennys:
 bourge pomes: charette on fyfthe: haryes: lampaye
 baker: appelmof: charette: stones: haddoke in cruy
 tenche in gelly.

E Here endeth the halender of the booke of Cohery:
 And here begynneth the makynge.

E potage for somer season.

The felletes of porke and of befe wel be ten
 in a moztter calve / and in the betynge alaye
 thy frefhe with egges: thanne take up the felly in
 a fayre beffell and put therto powder of clothe: pow-
 der of peper & falty: colour it with faffron & medde
 it well togyder thanne make thernof lualc plettes
 and put theym in the panne with water boylunge
 on the fyre: & whan they be well boyled put theym
 in a fayre beffell: thanne take almonde mylk made
 with broth of frefhe befe & put it in to a fayre pottre

berther to clothes andes pilynde rapsus of clothe
e gynger in pury grete: than sette the pottis on the
fyre & syre it well togyder & put the pylottes in the
potts & lette theyn haue but boyle of the & colore
it to drell helve and salt it and serue it.

For to make Bohnade.

To make Bohnade take boile finalle chopped &
bels perboyle: than gader up the fleshe and stene
le the boile through a stryner & putte it in a pot &
sette it on the fyre & put thereto anyons mynced and
pouder of peper pouder of clothe & canell & when
it boyleth put in the fleshe: than take calve yolkes
of eggis in a bolle & caste thereto of the hote bothe &
medle it well togyder and in the settinge bolle put
in the eggis & syre it togyder and gyue it a lytell co
lour of saffron and salt it and serue it.

For to make charmerchande.

To make charmerchande: Take coostes of mot
ren chopped and putte theym in a fayre pottre and
sette it upon the fyre with cleane water and boyle it
welle: and thanne take percelly and sage and bete it
in a morter with brede and dralve it uppe with the
brothe and put it in the pottre with the fleshe
the and lette it boyle welle togyder: and salt it and
serue it.

For to make Tullie synghe
To make Tullie synghe take breche bothe of
fleshe and bone on the fyre in a potte wth theto la-
ge leues broken in two or in thre peces and pteci-
and colous the bothe than take egges and grated
biede & mele theym togyder: and when the potte
boyleth put the comande to the bothe & salt it on a
fyre it tyll it crudder and when it crudder gader it
togyder with a scoer and aloye it with a lytell ale
and salt it and serue it.

For to make Courmes
To make Courmes take almonde mylke & let it
on the fyre than take amydon that is kept and put
thereto poudre of coumyne and lete it boile well & thar
it and put thereto suger or hony and coloure it with
safron and than salt it and lete it betemynge and
if ye wyl haue it standynge take rawe yolkes of eg-
ges well beten and put it in the potte at the fytyng-
ge dolewe and lete it in bulles and call on a drege
made wythe harde yolkes of egges/ suger mynard
gynget cloues mace & serue it.

For to make Chykyns in sauce

To make Chykyns in sauce/ take chykyns and
choppe theym for commons/ but for a lord take hoos

le chekyns and boyle theym in swete brothe of beet
with a quantyte of wyne/ and when they be nygh
nough take oute the chekyns and bere egges in a
moyter with sage and perely and alay it with wy
ne & draue it through a sreyner & put thereto pou
der of cloves an unce of sugar an unce of canelle/ &
a lytell hyngre & colour it with saffron and salte it
than couche the chekyns in dishes and put the sy
rpe above and serue it.

Cfor to make chekyns in Wyse.

CTo make chekyns in Wyse/ take smale chekyns
chopped and boyle theym in swete brothe and wy
ne & putte thereto perely & sage & powder of peper of
graynes & colour it with saffron/ then take whyte of
egges and ale drauen through a clothe & put thereto
& syce it well togyder & put thereto an unce of gyng
er/ and when it begynneth to boyle set it fro the fe
re and serue it.

Cfor to make chekyns in hyrtyn.

CTo make chekyns in hyrtyn/ take .iii. pounde
of almondes & make a gode thicke mylke with swe
te brothe & put it in to a pott & putte thereto cloves
macis sugar & purples hole & lette it boyle tyll it be
hangyng & put thereto an unce of gynger with hyng
re & put it in the pott/ than take halfe chekyns for

it comon: for a loche take hole cheryns and boyle
them a lytel & pul of the syrone & laye them in fine
te grece than couge them in large bellies & put on
the finger & gynger and the syrone & serue it.

¶ For to make finale Jontes.

¶ To make finale Jontes. take dyuers scrupes &
boyle them in sayre water than beate them finally
bete them in a mortar than take of the shales & pul
se out the water than put them in a pot with strong
broth & alaye the pot with barbe & set the pot on the
fyre & let it boyle and salte it & serue it.

¶ For to make Charlet forced.

¶ To make Charlet forced. take colde mylke & pol
kes of egges drawen through a stryner & bete it to
gyder than take finally pokes finale beten and call
all togyder in a pan & colour it with saffron & lete it
boyle tyll it be well canne then take it up & laye it
in a clothe upon a boorde & presse out the water than
take mylke of almonds or colde creme and sette it
to the fyre and putte thereto sugar and colour it bepe
with saffron than lede out the cruken and couche
it in bellies and poynt on the syrone and finger & ca
nell and serue it.

¶ For to make Ala boer de wotton.

To make Alalder to motion take the legge of motion and boyle it tyll it be tender by it selfe and when it is soden laye the fleshe in a mortar & alay it with the same brothe & put thereto powder of cloves powder of canelle and colour it with saffron and salte it and boyle it and keue it.

For to make Alalder de beet.

To make Alalder de beet take the clodde of beet and make leches of a span longe than take peeces ly and helve it smale with chepe talbe & take powder of peper & canelle and medle it al togyder & cast thereto salte & couche one leche with xviij yolkes of eggis & rolle by the leche and pyssle them close & put them on a smale broche & roste them by and scize them in a gode syrupe.

For to make longe de beet.

To make longe de beet take ope tonges & lirage them & soalle them than leche them thynne than take datis smale mynced & yolkes crommed smale onyons mynced smale caylins of wyans peely ysope tyme laurell & a quantyte of sage & a quantyte of powder mace than powder of peper & salte it and stut the leche therewith & roll them togyder & boyle them in swete broth tyll the leyour be boyled in than make a syrupe with wyne & of the same stuffe & boyle

it up and coloure it up with saffron and put therein
quantity of byngre & salted and drawe it out
supposed in a leyed & supposeth to the same in the
not that it is. **For to make ponge of poyntes** take

To make ponge of poyntes take small cheynes
chapped and boyle them in gode broth of beef and
wyne & caste thereto clove: made pynns partly
ylope & sage: and put thereto other peper & graynes
of parys & dialve & mutton yolkes of egg through
a sreyner and put thereto an ounce of ginger and put
all together in a potts with the cheynes and let
them boyle to growe and at the last boyle let them
from the fyre and draw it. **For to make ponge of poyntes**

To make ponge of poyntes take a poynt your poynt
sene in water that gather them up then take the one
halfe & set it on the fyre with gode broth of beef and
bray the remanent in a mortar with partly ylope
bray & dialve it in a sreyner & put it in the potts
with the other poyntes & let them boyle to growe and
serue them forth with any thing.

For to make ponge of poyntes

To make ponge of poyntes take and poynt
your poyntes & bray the one halfe in a mortar with

petrify mystrye and byrd and in the byrnyng alay
them with almonde milke & put the cony in the pot
with the remenaunt of the pessene & boyle it al togy-
der put thereto suger of honys colour it with saffron
& the pot be of foure galons put therto. xii. yolkes of
egges as theye in the settinge bolone styre it well &
salt it and let the pessene be rennyng and serue it
fyrst with a lytell suger cast thereon.

To make Creme boyle.

To make Creme boyle take colve creme and the
yolkes of egges cleane walven & wellye beten & boyle
it by that it be standyng and put thereto suger and
colour it with saffron and salt it and leske it in dys-
shes and plante therein. figures of Boyage and ser-
ue it.

To make Mon amy.

To make mon amy take an boyle colve creme
and when it is boyled sette it a syde and lette it kele
than take salt & madder & make ouer the botty and
braye them in a mortar and cast them into the pott
to the creme and boyle it al togyder put thereto suger
of honys & may suger and colour it with saffron
and in the settinge bolone put yolkes of egges wel
beaten and be alway the breyng & lette the potage be
standyng then leske it in dysshes and plante there

in flowers of speltid and flour 12.

Co to make caldelle fterrys.

Co to make caldelle fterrys. Take cleare yolles of
egges well beaten / and in the beatinge do a litle the
somer than put them in a potte with fower boyle
a fyre it well together / a litle wch wch wch of
payne may be kept in fower boyle a litle wch
suger thereto a colour it wch fasson and salt it /
at the first boyle sette of the potte / thanne dreffe it in
leskes thre or foure leskes in a billie and toll on su-
ger and serue it.

Co to make caldell fterrys.

Co to make caldelle fterrys. take hennys of Co-
nyes perboyled a choppe theym / a cast theym in to
the potte with fower boyle of beere / than sette it to
the fyre and put thereto cloves and maces paynes
and cayfyns of coriander and putte thereto a litle w-
ne a colour it wch fasson / and if it be to a melle
take .xl. egges well beaten / and do a litle the fterrys
ne: than take sanders / or canelle medled with fower
licoure and drabbe it thozough a clothe and put it in
to the potte: putt thereto halfe a pounce of powder of
gynger at the settinge do lorne and fyre it well to-
geder / and make the potage crinyng and sambel
hangyng and serue it.

C For to make **Imperchayre**.

C To make **Imperchayre**. Take almonde mylke made with frellhe bothe and sette it to the fyre too boye it till it be thicke and then adden poynten capys of copans gynger myrrour a pinte of sugar and in the settinge bolle put thereto honyer alace with powder of gynger / than take frellhe bothe of a hopye bothe and cutte it pice meale in byde as in lengthe & put it in the potte / and fyre it togeder alace & be remouge and salt it and serue it.

C For to make **Spurre**.

C To make **Spurre**. Take almonde mylke made with gode frellhe bothe and put it in the potte put thereto frellhe pothe boyled at the hylent of Capon brayed in a moete do thereto saffron & sanders and powder of graynes & boyle all togeder / and thynke it with floure of ryse so that it be standyng & at the settinge bolle put thereto floure of rander mealed with honyer & put thereto sugar & powder of gynger and fyre it togeder than lette it in bydes / and strawe on crab musle and serue it.

C For to make **Barles**.

C To make **Barles**. take the crume of almondes & sette it to the fyre and thynke it with floure of ryse

and put thereto sugar as honey and beat it all together
a while it will be colour it with a linnen cloth
than let it be in a glass and let it be
For to make Juske comforted.

To make Juske comforted: take good capons
brothe without herbes & sette it on the fyre in a pot
or a panne & late they be boyle in the boyle great
thre eggs & setten and make it to beare a good
crubbe: then take it up and couche it in a cleane cloth
on a boorde & presse out the brothe & boyle it in
the same manner of charstendish: & with the same
then in the same: and let it be on the same boorde
that thou dyest upon the other side.

For to make lette loye.

To make lette loye. take colive mylle & egg: &
make them together & make they be white & then
thou wilt the Juske & make the same same: &
thou make it in the Juske & make it in the same
manner.

To make caldell rumpste.

To make caldell rumpste: take fowle loye
or a e & take cleane polles of Eggs till becom: and
medle the eggcs and the fowle loye & put them in a

putt and let them be there till put thereto sugar salt
a litle salson / & syce it boyle at the boyllinge and
late it nat quaple / but when it boyle take of the pot
and drele it in disshes & cast on powder of gynger / &
serue it.

To make potage of ynde.

To make potage of ynde: take verage of other
fytte wyne & almondes & make a gode mylke put
thereto powder of cloues & sugar & lute them boyle &
thiche is woth floure of ryse & colour it woth salson
& make the potage standinge & in the servinge drinke
ne take ynter that long to potage & here is a more
than gader up the powder & tinge it woth toyne and
cast it in the porre and salt it & serue.

To make tomsole

To make tomsole: Take almonde mylke make
woth verage of woth other fytte wyne / and set it
woth & tinge it woth salt the to. luges of honey / and
make it standinge woth floure of Ryse: than streit
dolyne and take blete tomsole & dyp it in wyne so
that the wyne may take colour / & colour thy pota-
ge and drele it up in disshes and serue it for the one
lille bit woth another tomye.

To make garnade.

¶ To make garnish take almonds and the same
with a little salt and a little water and wash them
grete and let it drye well in that it be hard
but it be the better the flower of rice or wheat
one of a caper blade in a night and wash the same
led and trunp them with the Juice of some Citrus
tree a call it in to the pottre and fyre it well together
and put thereto water of carraway and season it with
cornsole and serve it.

¶ For to make Buet de almonde
for a souper

¶ To make buet de almonde for a souper take
in like of three pounde of almondes and wash
de brothe of beef and put it in a pottre and sette it on
the fyre and put thereto conyes parboyled and chopped
e rybbes of porke chopped or in stede of conyes take
malardes and lette theyr boyle together and make
the potage more thyn and put thereto clove of ga
res myrris and saffron of crocus sugar of candy
and sugre myrris and saffron of crocus and water
and colour the potage with saffron and lette it
take alkened lye in grete and pulle thereto in the
settyng do some powder of gyngre medled with
uiger and serve it.

¶ For to make buet sayclysne
for a souper

To make Violet Symplyn for a swelling take good
breth of beal and lorne & sette it on the fyre to boyle
put thereto clothes mince purples rayfyns of corals
liger & gynger myrrour and alape the potage with
chipps of beal lorne in lorne & diatwe with fyre
to lorne then take compeper & lorne & choppe them
up in lorne & lorne for a lorne & cast them in to the same
pote. And for a lorne take squerelles in the flece of
rabettes & colour it with saffron and lorne & putte
thereto a lytel hyngre and powder of cancell diatwe
with lorne & in the strunge bolone put thereto pou
der of gynger & lere the po. & be lorne & lorne & lorne
it and for a lorne lerne a hole cony with a partryche
in a dylle of els rabettes & partryches in a dylle the
gyder and lerne it.

For to make syrups for stockfylls fyled.

To make syrups for stockfylls fyled / take the
myll of sea be almondes made with lorne lorne &
put it in the potage thanne take onyons perdylen
and myrrour and put thereto and lere it boyle & put
thereto a quantity of malucye and oyle and cast in
liger and powder of gynger and rayfyns and lorne
and thanne take your fyled stockfylls and couche
it in dylles and poure on the syrups and so lerne
it.

For to make lesche fyled.

Co make lecht steeke take the beames & mallet
doe beate a hole therein in a mortar & beat the steeke
by both mallets & take harde polles & cut the steeke
& lay them together & lay them both with the polles
in the barynge & drawe it up with mallets & put it
to the fyre & put thereto sugar and powder of sa
well & colour in with saffron & make it well & lay
thanne couche the comander in sugar & saffron and
sette the ym in an oven to bake and when they
be redde serve them.

Co to make goode in peere.

Co make goode in peere. take a goose and spate
hyr and welthe hir than powder hir & laye hir by al
nyght and on the mo. aye welthe hir cleane & chape
hir and put the fleshe in the potte with fleshy broth
and sette it to the fyre/ than take leke & hyte & bray
it in a mortar/ and in the brayinge cast thereto ome
le and cast it in the potte & laye it boyle and colour it
with saffron & salt it and serve it.

Co to make goode in hottepot.

Co make goode in hottepot. take a goose & cut
hym and choppe hym and put hym in the potte w
freshe broth/ & do therto onyons mynced poudes of
peper cloves macis pruynces & rayfyns of Corans
& alaye thy potage with brede beaten with wyne

¶ To make the potage hangynge & late it boyle with
colour it with saffron & sanders & salt it & serue it
¶ For to make malarches in selde

¶ To make malarches in selde/ take malarches cho-
ped & boyle them in fyllie brothe & cast therto clove
es maces puyries sugar and onyons mynard/ than
alaye thy pot with chippes of beete & beaten wythe
wyne & put therto powder of peper & late it boyle/ &
colour it with saffron & sanders & salt it & in the set-
tinge do wne do therto a lytel vyneget & serue it.

¶ For to make fyllie potage in egre boue

¶ To make fyllie potage in egre boue. Take flou-
res cleire shaled and wash the thing & fye them & cold
than take datis rayfyns of corans & chippes of beete
be bcten togedet in a moster than beate by thy col-
mande with rebe wyne & sette it to the fyre to boyle
le put therto powder of peper cloves & puyries shal-
wyhte in oyle & rayfyns of corans cypres & colour
thy potage with saffron & salt it & in the settinge
do wne putt therto a lytell vyneget that is medled
with candel and gynger/ than cooke the fyllie in
dylthes & poure on thy syrupe and serue it for the in
the same maner ye may serue loches.

¶ For to make trenchie in celyke.

Co make treche in oyle: take of white lympe of
redde wyne and put it in a pot: than take suger
syne of cecaine dolece / & thymys leuys / & cast
them in a mortar & pounde them wyllyngly the sa-
me wyne and set it on the fyre in a cleane pott & let
it boyle & put thereto powder of graynes colour it
with saffron & with sanders & in the settinge dolece
ne do thereto bergam & powder of gyngere cancle
than take tunches cut hanginge by the skynne and
boyle them and couche them in dylles & pottes of
that syrupe & serue them forth to good comfort.

Co make charlet counterfete of fysshes

Co make charlet counterfete of fysshes: Take al-
monde mylke made with conger wyth oyle & water
than take codlyuge haddockis & the same fowen &
pyll of the skyn & pyll oute the bones thanne breke
the fyssh in a streyner & put it in to the pott with a
quantite of the same mylke & boyle the mylke & the
fyssh togeder till it be thicke & stre it well & put ther
to suger & colour it wth saffron & in the settinge dolece
ne put thereto a litell vynogre to make it cruddy: tha
lay it in a cloth upon a boarde & presse oute the wyne
and couche the cruddes in leskes / & colouche theym
in dylles: thanne make a good syrupe of almonde
mylke suger and wyne and colour it with saffron &
poure it on the leskes & cast on poude of gyngere med-
led with suger and sanders & serue it.

For to make a fatte lamprey fresh in a nyght.

To make a fatte lamprey fresh in a nyght: take a malle poun lamprey in a leche water it or any other a floure hym in leche water and both becher of cleve night or lalle on the mope the boyle hym & he shall be fresh y enough.

For to make eles in sopey.

To make eles in sopey: take eles culponde and call them in a potte with faire water & boile them put thereto onyons mynced cloves maces pruynes & sayson of corians than alape the potte with chippes of brede draiven with wyne put thereto powder of peper & colour it with saffron & saunders & in the settinge do home put thereto hyngel powder of gyngel canel and salt & serve it.

For to make eles in braylle.

To make eles in braylle: take Eles and boyle them hole and slippe the flesshe fro the bone & bete it in a mortar with battis perboyled & alape it with al monde mylke & cast it into the potte and put thereto suger powder of peper & cloves than colour it with saffron & sanders & make thy potage standyng / & dresse it in dishes in lettes & cast on powder of gyngel medled with suger and gyngel and serve it.

For to make conger in pale.

Co make Conger in peler take an ounce of yel
made with conger beate put therin a pound
ny of suger clothe naces paynes and cast in
cojans and boyle it & followe it with saffron in the
sclynge do some be thereto powder of ginger mixed
with bergamys than take cupons of conge pour in
a broyle them and couche them in beates & pouce on
the syrupe than spryng the potage spomale with
turnsole and serue it.

Co to make an appelmoff.

Co make an Appelmoff take apples and cutte
them in two or in four peeces & boyle them and drye
them in a moxer & drasse them drye put the comde
in the pottle and boyle it and put thereto powder of
piper suger saffron & salte and serue it finely with a
dygge made of canelle and clothes.

Co to make a gelly of fleshe.

Co make a gelly of fleshe / take calues feet the
here cleane awaye and cast them in to a pottine / or els
take knochell bones of ycle & boyle them in wyne
& when they be boyled take by the fleshe and cleane
the brothe throug a clothe than sette the dygge on
the fyre agayne & do thereto a quantyte of dynage
& powder of clothes canelle & ginger and when the
lycour is boyled sette it be linc & linc it be of ambe

colours than take an elme of best pale & huy to the
coppes together & hange it on a staff & castethy ly-
cous & budo thy clothe/ and fyrst let come byth and
the another but fyrst couche in the byll be legges of
sheeps boyled & the byllone ther with/ & couche al
mondes blanchet aunge and hole do lyes/ than let
thy lycour droppe in dillhes and sette the dillhes in
a ppe seller and serue them.

¶ For to bake quynces.

**¶ To bake quynces/ take .iii. oz. .iii. quynces & pay-
re them & pyke out the cores & fylle them full of ge-
de syupe made of clarry oz. of wast pouders & sugre
than sette them in coffens and hyle them and bake
them and serue them.**

¶ For to make byande de cypres for .xl. melle.

**¶ To make biande de cypres for forty melle/ take
viii. ponde of puynes & .ii. galons of vernage and
make therof a thycke mylke/ than take .iii. ponde
of pates & bete them in a mortar but perboyle them
fyrst in the brayng alay thy datis with vernage
& drawe it by with a wyde streynex & put the milke
in a pette & sette it on the fyre to boyle & rasse therto
iii. ponde of sugre cypres & a quart of poudre ginger
half a quarter of canell drawen through a cloth to
fyrme than take flour of rise by a wyll with wyne &**

put al in the pot & stee it togeder and coler it light
by tynth laddons & salt it & dreffe it by the laces in a
dyshe for a lord and take finger place chyleng & and
pouder of gynger mixed with sugar & stee it.

To make byande de bolition. Take hales of
ges ralsyns of cozans or cypres and boyle them in
reed wyne: than braye them with chippes of bres
de steppid uerwage and drathe by the comande
with uerwage and put it into the pott: put ther
clothes and rapat and boyle it and lye it to gow
in the besting ralt in fto pounde of sugar and yel
kes of egges: and a quarter gynger in pott: and
the letmige do it ne put therto half a quartre of gin
ger coler it with saffron and saunders and salt it
and put thereto water of enerts and lye it to gow
be standinge for a lord and dreffe fyne of the laces
in a dyshe and make a pygge of the sugar and gin
ger and anker in comfytion: and stee it on the por
tage and let it be.

To make byande de bolition. Take hales of
ges ralsyns of cozans or cypres and boyle them in
reed wyne: than braye them with chippes of bres
de steppid uerwage and drathe by the comande
with uerwage and put it into the pott: put ther
clothes and rapat and boyle it and lye it to gow
in the besting ralt in fto pounde of sugar and yel
kes of egges: and a quarter gynger in pott: and
the letmige do it ne put therto half a quartre of gin
ger coler it with saffron and saunders and salt it
and put thereto water of enerts and lye it to gow
be standinge for a lord and dreffe fyne of the laces
in a dyshe and make a pygge of the sugar and gin
ger and anker in comfytion: and stee it on the por
tage and let it be.

To make byande ryal for a masse. Take a ga
lon of uerwage and boyle it in two pott: quantons
than take two pounde of sugar two pounde of cho
quayce & a pounde of ryal ryal than take the pott of

To make byande ryal for a masse. Take a ga
lon of uerwage and boyle it in two pott: quantons
than take two pounde of sugar two pounde of cho
quayce & a pounde of ryal ryal than take the pott of

platter well boord in a mortar and beat for they in
through a cloth & when your potage hath boyled
put in your peaches & fyre theym / and put thereto a
pynt of claret / a quarter of gynger / then drille in
up in billows batter up the potage with hysle both
golde foyle & syluer foyle then take a silver plate and
gynger plate or past crall cut in losynges and plan
te them in the boide places betwene the barres and
serue your potage.

Cfo) to make lache lomborde.

Co make lache lomborde. take a good peyren
of turne & hony together and sette it on the fyre and
when it begyneth to boyle gather of the foam and
sette it to the fyre agayne & put thereto powder of pe
per and canelle and a quantyte of grated hyde and
fyre it well together & colour it with saffron / and
sandyng in the settinge do here put thereto a lyttle
hyngre medled with powder of gynger / fyre it to
gyder / lete it be thicke then gather it up in a clothe &
spat it some dele abroad & hyle it with the same glo
the tyll it be colde / then leshe it and lay two or thre
leshes in a dysh and strewe theron powder of gyn
ger medled with sugar and serue it.

Cfo) to make cles in hony.

Co make cles in hony. take cles and ponde and

boyle then took my own copy of the book and
praised it with great fervor. "I have put it on the
top of my list," he said, "and I will read it as soon as I
can."

Cryptosporidium parvum

Co make yre face harye. take and chape your
yre and when he is drye oute for the goodnesse
ge ge by other than sale it and with it yre a gawp
e in the a couple of the graine of the yre and finger
clothe make a mixture a large it with a hyppes of
bede draltes with hyppes powder grege a candle
than colour it with saffron a putte that to bynegre
and laye the fyller in a charynne a pour on the fye
rupe and serue it and in the same maner ye may ser
ue ge in harye.

and the other side of the road, the road was very narrow and the traffic was very heavy. The road was very narrow and the traffic was very heavy.

Cake make a quart of flour, take a pint of butter
beaten, sugar as much as the egg will stand and make
ouise the honey a ylle of the fyngers, anne here the
fyllhe in a mortar with the lynes of the same fyllhe
a temper it with a little olive oyle, and a little colde
creme, cast it into a cleane pottle and late it boyle put
thereto finger a honys cleane the potage with flour
of rye feede it with water the flower of a flower
sprinkled the potage make it fill up the pan with
flour of rye in a little oil and a little water

of ginger incised with sugar and seuer it.

For to make blande de soye

To make blande de soye, take the mylke of al mondes blanchet made with capon broth than take the brayons of a capon & bete it in a mortar & stee the mylke & the fleshe together with the peller in the mortar & make it with soure of yre / than sette it to the fire to boyle & put thereto hony or sugar and make it standeinge and salt wthan like it in dishes and dyaper it with toyme sole and serue it.

For to make hennys forced.

To force hennys: take hennys of yonge pulletis and bloode them at the best, than take susteyne that is made of pike boyled and attinde & laye it with harde polkes of egges & put therto powder of ginger, cayenne of capons salt than force the henne by the ne the fleshe and the thyn and ye may boyle hem ye solue of greene as they colt and seue them.

For to make two capons of one.

To make two capons of one. Scalde your capone bothe withoute and within / and carue of the thynne by the backe harte / and sty of the thyn but kepe it hole, than grynde rygges & leene popers and

put thereto powder of ginger and canell and this wa-
te in to the chynne & let it stand a while & a little
and boyle it and roste it on a gridle over a chynne.

C For the body of the capon.

C Than take the body of the capon and put it on
the broche by his tail and roste him on a gridle
hym with grete and when he is roste encowse hym
with yolkes of egges and serve hym.

C For to countrefeit a hynde.

C To countrefeit a hynde take a pygge and make
hym dene and fleye of the chynne and fleye it full of
Grete mete as yt shal be in the capon & roste and ser-
ve hym in to the broche in the maner of a hynde and
roste hym and encowse hym with yolkes of egges
and serve hym.

C For to roste egges in lente.

C To roste egges in lente take egges & blowe oute
the mete at the one ende of the shell & wash the shell
dene with warme water; then take the cheke almon-
de mylk and sette it on the fire till it be at the boyl-
ynge & than take it boylene and putte the mylk in a
cayphas and lette the water come out & kepe that

to sette in the docthe & gabe a number in a billy and
put wbyte sugar thereto & take the one half wbyte
saffron to make it yelowe & put thereto helle barne
pouder of gynger & canel & first put in the egge shel
of the wbyte than put the yelowe in the myddes &
fylle it up wbyte the wbyte & sette them in the hore
emers & roll them and to 12. egges take a pounde of
almondes & a quattron gynger & canell.

Cfor to make a soimer sette.

CTo make a soimer sette/ take almondes mylke &
tempre it wbyte frellhe bothe/ then take yonge porke
boyle it helwe it & grynde it and tempre it wbyte the
mylke & set it on the fyre/ then take flower of ryse al
monde mylke saffron pouder gynger & canell & ad
de theym through a stryppe & put theym in to the
potte & syre it well wbyte addyng & set it on the fyre
& calfe thereto hylge and lape as many lettes as ye
wyl in & lapes and cast theron a dregge made of re
de aines and serue it.

Cfor to make a sette wouthoute any fyre.

CTo make a sette wouthoute fyre/ take. iiii. pounde
of almondes & lay them in water ouer nyghte and
on the mornynge blanch them & grynde them & make
therof a thicke mylke and lape it up wbyte the
same mylke through a stryppe and put it in a cleane

[illegible]

Go to the observation point.

[illegible]

and when they be solden of the fleche and in the
shopes solden and when they be solden abroad
where they be solden to the noble lord. Blanche
pouder is made thus. Take the in the shopes and
in the shopes and in the shopes of gowles and
change the colour and make it in greye pines and
serue it as hyaline in fleshe tyme. (1177) CHAP. 21

How to make Betrayne in leute.

To make betrayne in leute take the hyaline that
ye make in leute and be thereto powder of gowle pou-
der of clothe powder of cassil with a gode dele of san-
dow and take the powder of aluon and dyes them
in a pott of lye and a pott of tynnyre and do it
together in a pott and when it be boyled put it
in to another vessel; and when it is colde clepe it
serue it as ye do hyaline palle.

How to make betrayne in fleshe tyme.

To make betrayne in fleshe tyme take the hyaline
and take them and take the powder of lye and in
a pott of lye and take the powder of aluon and
dyes them by and laye them upon a shewe and pry-
ke out the bones and choppe the bones and tynnyre
them by with the same powder and put them in a
pott and dyes synners then take blanch aluon
des powder of paper powder of clothe a greate dele

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 To make a gelly of fleshe / take and fley conyes
 and scale / pynche the pynche they are and fley of the
 skynne / thanne shalbe cheynes and choppe byddes
 and wate they put together / and boyle them in acle
 thynne thanne take them up and laye them on a cle
 ne clothe / and drape the pynche of the byddes the con
 ynes and the pynche and couthe they are in wate
 than choppe cheynes and boyle them in wate
 they are in a colde pade where they shalbe fleyde

To make a gelly of fleshe / take and fley conyes
 and scale / pynche the pynche they are and fley of the
 skynne / thanne shalbe cheynes and choppe byddes
 and wate they put together / and boyle them in acle
 thynne thanne take them up and laye them on a cle
 ne clothe / and drape the pynche of the byddes the con
 ynes and the pynche and couthe they are in wate
 than choppe cheynes and boyle them in wate
 they are in a colde pade where they shalbe fleyde

than sette the broche on the fyre agayne & lette it be
well stoned that no fatte abyde there / then take
calues feet cleane washed & lay them in the same wyse
the fyr they be tender & let the broth be cleane stoned
& season it wth salt and serue it.

CFor to make creme of almondes.

CTo make creme of almondes / take blanched al-
mondes & grynde them and tempe them wth a gos-
de kynde of the mylke wth a fyre that it boyle it
in to the pottle & sette it to the fyre & styre it well and
whan it begynneth to rise and ye haue to moche do
thereto a byllie full of purgat & there be tyll do ther
in the lesse / than couer the pot & lette it stande a whyle
le & take a cleane clothe and holde it a boode by the me-
an. then straye & caste the creme betwix & wth a la-
dell rubbe vnderneath the clothe to worde & strowe
de wth the edges of the laddell to drayne out the wa-
ter / than gader it together to the myddes of the clo-
the & bynde the corners together & hange it on a pyll
and lette the water droppe out / than put it in a boll
& tempe it wth whyte wyne and drinke it wth a
saucere and serue it.

CFor to make Haggys of almayne.

CTo make Haggys of almayne / take & drayne eg-
ges throughe a stryner perboyle perry in fat broth

and betwe it a harde yolkes of egges togider do then
to powder of gynger/ sugar/ a salte/ a little mary in a
screyne/ a lette it hange in a boylyng pott and per
boyle it a take it up and let it cole/ then cutte it suale
a take egges bealven through a screyne and put
them in a panne/ a lette the panne be moyste of grece
a lette the batter reune abode in to a soyle a couche
therin harde yolkes of egges/ a the mary and the y
a turne the foure sydes togider that they close
togider above that they be square and take of the sa
me batter of the whyte of egges that is hole stanche
and close it and serue it.

C For to make quysles.

C To make quysles / take a pece of beef oz of mota
ton and boyle them in wyne oz water a scumme them
cleue a stop the quysles within with hole peper a cast
them in the pot a let them setwe well/ then cast ther
to powder of gynger/ water a salte a do them in fay
re dishes one oz two in a dish for a maner of pota
ge/ a hohanne ye serue it take a litle brothe and put
it in to the dishes amonge the quysles / and serue
theym.

C For to make botelle.

C To make botelle / take gobbettes of mary/ and
dates cutte greate/ sugar/ powder of gynger/ saffron.

and salt and make a foyle as thou didest before and
do it out of the panne and make another / and take
the fyfth parte of the flour and make it in a linnen cloth as
the foyle and take the thirde of the foyle / and dole
it and bake it and cut it in pieces every part the one
the square and serue it.

Cfor to make collande,

To make collande take a fyfte batch of egges
and pured flour of sugre a goode deile & a fyfte yest
of newe ale and sette it by the fyre / or in a towlinge
pot soo that it may take hete / and whenne it is up
stynge it together and let it falle agayne / and late
pouce ouen be shrepet. and then pouce the flour in
the ouen and bake it and late it cyle as french bry-
de. and thanne take it out and cutte it in the con-
tre about the harte of a wolle and make it in a
and cyle it alle together aboute vnder the cruste
longe and ouerthwart as thyde as so may with
a knife and so come to the botome hole the cruste
all aboute / sette on the crust about and sett it on the
ouen / and whenne that he is done be byen serue
it.

Cfor to make Samatayde

To make Samatayde take welled cruddes / or
they be ppeled put them in a clothe & gored them

with pure flour & tempe them with egges / and
colde creme / & make thereof a gode batter that it be
cremyng / then put whete grece in a panne & late it
be hote and take up the batter in a sauce / & late it
renne / the grece & drawe thy hand behynd that
it may renne a brode. than fyre it well & whete and
sow what crakynge: and serue it forth in dylles / &
cast on whyte suger and serue it.

For to make longe fryters.
To make longe fryters. take some of the same
batter but late no creme come therein for it wolle be
the more fluffe / than laye it on a clepe boarde that is
no broder than thy hande & take a bone of the ribbe
be of a best and drecte it in grece that the batter cleue
nat thereon & styke of the batter with the bone into
the panne that it may falle in fynale gobettes every
fryter an handfull longe & serue them hote & saue
thereon suger. And ye may grynde tender Chese in
the same maner: and ye wolle take porke soden ten-
der and grynde them and make pylles to as greate
as an egge and thate called frytes lombards ser-
ue it.

For to make payne perdyu.

To make payne perdyu. take paynmaynest
freschly bryde pare a waye the crustes And cutte it in

theyre and frye them a litle in clarified butter then
take yolkes beateven the yonger a litle more as youe
as ye may a litle more then that they be covered
all in butter: than frye it in the same maner of butt
and serue it and keepe the cron longer.

For to make pestelles of poppe emboured.

To make pestelles of poppe and butter Take and
byche pestelles of poppe & butter. To frye one and
roast them and take pouders & beat them then take
yolkes of egges beateven through a strainer & whil
they be tolled drye they in at the strenger by & the
douce with yolkes of egges and leue them.

For to make hattes.

To make hattes. take and make a past of pure
floure knoden with yolkes of egges & make a skull
of bele of poppe shewen serued goodde with yolkes of
egges: put thereto maye wynd / and butyr & myces
small & ray fyne of capons with singe salton / and
salt & poudre that is mixed together in the past and
wounde soyles of the backe of a saltore as theyme
as ye may deper them & comble the that the bybes
come to the myddell of the soyles: than turne them
together that the bybes of the more syde meet all a
boutte and lest the bybe & tome up to the withoute
in the maner of an harte & chole well the egges that

they be full therein & loke the fluffe haue a goode
batter of yolkes of egges & floure of whate the open
syde that is bolynwarde loks therein that the fluffe
be closed & fette it in hote grece vp right & whan the
batter is fyled laye them do wne & fye them alone

¶ For to make bates in lent.

¶ To make bates in lentre, make a pastre of purced
floure knaden with mylke of almondes take cassid
ellis batten wether & the leues of the same sylke sod-
den and grynde a litell fortyn therewith doo therto
pouder of saffron: & salt & it and make thy batter of
purced floure & almonde mylke & make it in the sa-
me maner as ye byd before and serue it.

¶ For to make sauce madame.

¶ To make sauce madame, take the tharmes of a
goose and sic them & shawe them cleue & the gisern
the wynges and the shyne of the gose and the fou-
le and put all in a pottle togeder & kele it on a boarde
& pryke oute the bones of the wynges & beke them
smale & put them into the pottle togeder with myr-
ced ouyons inpyced wardons & grapes melle than
roll hit and synpte hit in peces & laye hit in a charge
our and put the farfour in a pottle doo therto wyne
& scason it vp with pouder saffron and salt and doo
therto vyneger/ than take yolkes sodden harde cro

medd smalt and do thereto and polise it on the medd &
serue it.

Cfor to make sauer canelene for quaryles.

CTo make sauer canelene for quaryles take llyp
tr byede & byate it in the sauer in the manner of sauer
or gynger both by night put therein powder of gy-
nger canel & a gode lye pouer lombard & permye
for a lyeel murther thereto & it shal be up in murther
de that it be better & salt it & cast on salton & serue it.

Cfor to make chandyon for swanne.

CTo make chandyon for swanne take the herte of
a swanne the gyllum and the thiermes lytte them
and shawe them cleue and boyle them do the first &
the wynges thereto in the pottis and boyle them in
the same brothe as the other with bread and vber
wyne and alape it by and season it with powder of
peper gynger and saile and let it haue a gode coloure
of blode and take oute the small bones of the fete &
lette the shynne be hole and lay a fete in a dysh & a
wynges theron.

Cfor to bake a fresh
lampaye.

CTo bake a fresh lampaye putte a quychs lams

may in a pottis put thereto rede wyne and couer the
pottis that he lepe not out / & when he is dyenge take
hym by a put hym in a scaldyng water / thanne ta
ke hym with a linnen clothe in thy hande / & an hand
full of hay in the other hande / & drye hym wel that
thet hym go awayne and sawe it hole / than toast he
hym and kepe hym hole / & cutte hym ouerthwart a
straw be yede from the nauell so that the stryng be
loue / than flyte hym a lytel at the throte and take
out the stryng / & kepe the blode in a vessel and it be
a fewe le thorne in thy hande from the nauell be
warde soo the spawne come oute there thou takeste
out the stryng / & thou toyle hoyle hym sake hym a
lytel in the same place within that thou may come
a louse the bone with a pyke from the synne / & byke
it a lytel from the hede / than flyte hym a lytel from
the tayle gete the pyke bytwene the bone and the
synne / & drawe the bone esely from the tayle that it co
me out all hole from the tayle / than stynde the bo
ne about thy finger / & drawe it esely that it come af
ter thy finger for byrthynge / & soo thou shalt take it
out hole / than choppe the lampraye ouerthwart the
backe every pore of the fingers byde / & sette it hole
de togyder / & toyle it well in the blode. If thou wilt
make thy galentyne of crulles or of whyte brede
cutte in shyues / & toast theym on a grevyon that it
ware sondele bydone / & take a pynte or a quarte of
gode wyne for the bakynge of the lampraye and do
therin thy brede and drawe it and make it not to

then powder y^e chalybe greene with y^e fine and beate it
by therewith a late the sift parte be by nether and do
thereto powder of rapell a good rule powder of galen
gale and powder lombards powder of ginger salt
and silen and late it be by the y^e chalybe greene
and make the coloure of the y^e chalybe greene a large
coloure of powder of galen and do the same as the y^e
and put in the galen y^e chalybe greene a large
the it ampage late it be a good rule and do the
the y^e chalybe greene a large coloure of powder of galen
close it to the penne for it muste be a good rule
by the y^e chalybe greene a large coloure of powder of galen
that the y^e chalybe greene a large coloure of powder of galen
he ye have a good rule and sette it in the oven a ba
he it chalybe greene a large coloure of powder of galen

¶ For to make soupes galentyme.

¶ To make soupes galentyme. When the lambrey
is take oute then take up the galentyme a befit.
and put thereto y^e chalybe greene and make it a large
the y^e chalybe greene a large coloure of powder of galen
powder and melle it all together t^yl it be a large
thyne and put it in an earthen potte and sette it on
the fyre t^yl it be at the boylunge and speck well
thanne cutte thyne thyne and toff the y^e chalybe greene
and cast the y^e chalybe greene into the y^e chalybe greene
the y^e chalybe greene the y^e chalybe greene the y^e chalybe greene
the y^e chalybe greene the y^e chalybe greene the y^e chalybe greene

and some of the galentyne and to serve theym forth
ed and required to bring in the same galentyne and
wylde. **F**or to make welled paper for rest bele.

To make welled paper for rest bele. take and
cut the fleshyes and add it on a grete pice so that
it be some de bytome & ye may grate it and temper
it with wyne or ale and beat it through a stryner
that it be some de thecke put thereto powder / and a
tyell fashion boyle it and strue it hote and late it ha
ue a cast of wynger.

For to make tartes of fleshe.

To make tartes of fleshe. take porker and pyke it
clene from the bones grynde it small / thanne boyle
fygges in fleshe brothe of wyne or ut ale helde the
grynde theym with egges than pare tender chese &
grinde it togeþer & late the most parte stampe by fleshy
take mynces and capryns & / pe them alptell in a
grete quantite of grete & put it in that other wyth
hole clothes maces pound of pey camell ginger saffron
suger or honey & salt it and toyle it well togeder tyll
the grete be hote & make gode grete collyus w^{ch} as
holde liddis as ye may & ye may draine chese wyth
clothes maces & mynced datis wher þe will medle
the w^{ch} the flus of stroke them on above than lay on
the liden holde werkis & and w^{ch} the w^{ch} in yll of
almondes & saffron & endore them or ye have the

which is of **F**or to make tartelettes of which is of
which is of (10/10) & 10/10 to 10/10 10/10 10/10

Co make tartelettes take and make small cof-
fins in the same maner as thou made that other &
make thy stuf of boyled figges grodd & gode pounds
& whebet ye wol fufhe up fufhe & fufhe it up in the
same maner & fyll the coffins therewith & ye maye
frye them o; bake them wher ye wol

For to bake poppas surgyon by turbot

Co bake poppas surgyon o; turbot. Take pou-
derd poppas & perboyle it well & ftrape off the skyn
& take poudre of peper & canell & is be nye made &
lvet with the fyfhe / thanne clothe it up wth the fyfhe
o; past & bake it. and ye maye bake verylon in the
same maner.

For to make pyes of fleshe
of capon o; fefande

Co make pyes of fleshe of capon o; of fefande
Take beef porke veale and verylon and fetter them
small do therto poudre of peper clothe wth mated gyn-
ger & mywed dates & rayfyns of capons / so therto
malucly o; berguys put therto falfcon & salt & lboke
in your mouth that it be well feasoned & couche in
large coffins outhet Capon o; fefande hole o; elles
fufhe them i petes & colour them with falfcon & put

therin other wyse soule to bat ye shall / and plante
therin harde polkes of eggys & strawe theron clov-
es maces dattis myrrour & myrrour of copais & qur by
bes & dose them up and bake them & serve them.

C To make custarde lombard.

C To make custarde lombard make a large cof-
syn than take dates from the stones & take gobettis
of mavy and smale bakes & perboyle theym in salt
bothe & couche them therin / than take clothes ma-
cra rayns of corais and fayed purples / & strawe
theron and sette them in the oven & loke ye have a
goode serupe of the creine of coltre mylke & polkes
of eggys & goode pouders sugar saffron saunders &
salt than fyll by the collyns / and on fyll the dapes
boyle wardons o: other perry & pare theym / boole
theym at the crostone and fyll them full of blaunch
pouder and sette theym all aboute that the po-
der may abyde therin and the stalkes by right / and
ye may turne them o: ye couche theym and late nat
the flesche come therin on / make your serupe of cre-
me of almondes and make by the custarde as thou
didest of flesche and when they be bake ye maye
gette the stalkes of the perry & serve them.

C To make custarde open.

C To make custarde open take & chop bele in smale

pieces & put them in a potte & lette them boyle toge-
der / than take percelly sage yf some other herbes
them & call them to the fiell he whan it boyleth take
pouder of peper & other spices makes a salt & boyle
them with a gode dele of wyne & whan the fiell he
is boyled take it from the broth & drye it in the shou-
gher a steyner in to the broth so that the broth be suf-
ficient to make collyns & make in the shougher of some pe-
ces in a collyne & call thereto grapes & other spices &
pouder of gyngur bergys and salt it in the oven
that it be a lytel drye than fyll them up with syru-
pe and serue them.

For to make chelvettes of beef.

To make chelvettes of beef / take beef and cut it
finale & do thereto pouder of gyngur cloves makes
peper and other powders grapes bergys salt & salt
from and toyle them togever than do the same as
ped in collyns and polkes of eggs broken. finall &
bake them and serue them.

For to bake chekyns.

To bake chekyns / scalde your chekyns & threste
them as shorte as ye may colour them with saffron
& salt them do thereto gode powders & couche them
in collyns / and take salt larde of poike and dyce it
finall & medle it with bergys saffron and pouder

than couche them in coffyns & close them and bake
them and serue them.

Cfor to make chelvettes cypall.

CTo make chelvettes cypall cut many in smale pe-
ces & couche them in smale coffyns & smale byrden
boyles withall & rabettes & dates cutte grete finger
salt bergays & saffron & lye & stande well by many
put therin powder of gynger & other goode powders
& close them and bake them and serue them.

Cfor to make chelvettes on fyssh dayes.

CTo make chelvettes on fyssh dayes take molet
frethe salmon or balse rathe and cleue theym by the
chync choppe them in peces and couche them in cof-
fyns and fles withall & do thereto gode metes as ye
dyd before & make a thycke mylke of almondes all
save the Juice of egges & set the coffyns in the oven
to bake & fyll them full of syrupe & ye maye frye the
fyssh & serue it.

Cfor to make daryolytes.

CTo make daryolytes take mynced fyssh and al-
monde mylke made with wyne & mynced brede sa-
ders rayfyns of corians hony powder & saffron mels-
led togyder so that it be thycke and put it in coffyns

and bake it in the myer of flaxones and serue it.

Foz to make pymentall.

Co make pymentall in pulpe. take blanched
almondes and the floure of pymentall and ponde
them a litle then beat floete wyne a litle a
pece of sweet wythe be a litle into the pulpe myke
and putte it in a pott with a litle salt and a litle
that it haue a good colour for pymentall than
boyle it that it be thynne and a litle a litle flout
of ryle and serue it as a litle potage and a litle
on floure of pymentall above a ye may departe it
with rape ryal in dressinge of some other seide.

Foz to make a posset.

Co make a posset. put colde myke in a pott and
sette it on the fyre and when it is at boylinge putte
thereto wyne or ale and salt it and take it from the
fyre and kele it. and whenne it is thynne gather up
the cruddes with a litle of a litle and serue it for
the / and strowe on powder of gynger and ye may
take the same cruddes and lay it in a clothe and pre
se oute the wyne and beate it thorough a streyner
with swete wyne putte thereto powder of gynger / a
litle a litle it welles to yeder and serue it for the as
standynge seide for soupers and strowe thereon as
was in confettes.

To make Bientys

To make Bientys. take wyne & putte it in a put
and clarified hony sanders / canell / peper / Clothes
maces pfigures dates mynced rayfyns of corans / &
do therto a lytell vyneger & set it on the fyre and las
te it boyle / boyle egges & wyne and grynde them &
do them thogh a stryng & cast therto & late them
boyle together / then take floure shon finger & say
re water / & make therof sayre cakes / and late it be
thynne ynough / then cutte theym in bygge losynges
topse and frye theym in oyle a standyng sefor for
soupers and frothe theron anwes in comfettes.

For to make pyes of parys.

To make pyes of parys take and synpte sayre
buttes of popes & of vete / & doo it togedet in a potte
with fresh bothe & a quantite of wyne and bothe it
till it be ynough / then put it in a treen vessel & putte
therto calve yolkes of egges & powder of gynger saf
fron salt & finger mynced dates / and rayfyns of cor
rans / and make a thynne past and make cosyns &
do it therin & bake it and serue it.

To make losynges froyed in lente.

To make Losynges froyed in lente make a paste
of pured flouf that is knoden with fatte that finger

[illegible]

[illegible]

Cop to the stream and to the hymn
 and late hymn: first take a Cope and
 in the roof of the mouth to colour the
 beche and late hymn blade to beche/ and kepe the blo-
 de to colour the cheche and hymn to beche the neche
 and late hymn byc and scalde hymn and deache hymn
 and late hymn to beche hymn to beche the cheche
 and late hymn to beche the cheche of the cheche
Cop to the stream and to the hymn

¶ And the firste thing that shoulde be done
is to take the harte out of the bodye
and laye it upon a cloth
le hym lye byn a put the harte in the
robb hym and crye out loud and saye
an heine and no saure but onlye

¶ And the second thing that shoulde be done
is to take the harte out of the bodye
and laye it upon a cloth
le hym lye byn a put the harte in the
robb hym and crye out loud and saye
an heine and no saure but onlye

¶ And the third thing that shoulde be done
is to take the harte out of the bodye
and laye it upon a cloth
le hym lye byn a put the harte in the
robb hym and crye out loud and saye
an heine and no saure but onlye

¶ And the fourth thing that shoulde be done
is to take the harte out of the bodye
and laye it upon a cloth
le hym lye byn a put the harte in the
robb hym and crye out loud and saye
an heine and no saure but onlye

TOXOPLOSTOMA

[illegible]

For to roll up the

¶ To toll a bytture the bytten the bytten as an
heron drabe bym as a beume folde by his legges as
a beume and lette his bytture be on the bytture the
bytture of the bytture as an bytture and pater bytture
the bytture of the bytture the bytture of the bytture
the bytture of the bytture as a bytture and the bytture
the bytture of the bytture the bytture of the bytture

¶ Cecill an equer by his hight and out of the
mouth his mouth as a horse that he by his and by the
by was an humped and a horse that he by the
by and folde vp his legges as a by the way
a reys his legges and his by the way
no lence but salt.

[illegible][illegible]

Cfor to rost a cony.

CTo rost a cony / take & drabe hym above and be
wethc perboyle hym and rost hym and reyle his leg
ges and his wynges and sauce hym with vynegar
and powder of gynger.

Cfor to rost Rabettes.

CTo rolle Rabettes / drabe hym as a Cony and
rost hym and lette his hede be on and perboyle him
in fatte brothe and dryght hym as a cony and frye
hym.

Cfor to rost a Harcelle.

CTo rolle a Harcelle / byche hys necke and pulle
hym drye and drabe hym as a chepyn cutte off hys
necke his fete and his wynges by the bodye thanne
rolle hym and reyle his wynges and his legges as
an heron and no sauce but fathe.

Cfor to rost

a plover.

CTo rost a plover / take and byche his shulle and
pulle hym drye drabe hym as a chepyn and cutte
off his legges and his wynges by the bodye and rost
hym / and reyle his legges and hys wynges as an

henne and no sauce but salte.

¶ To roste a knyght.

¶ To roste a knyght. Let hym as a plowte and pelle hym drye and let his necke be hole. Then take wynges and let the hede be on and put the hede into his sholders and fold it by his legges as a crane and cutte of his wynges and roste hym and then reple his wynges and his legges and his sholders as a plowte / & no sauce but salte.

¶ To roste a woodcocke.

¶ To roste a woodcocke. Let hym as a knyght pelle hym drye by the backe and kepe his thacke hote by the hede as a knyght and putte his bylle through bothe his legges & his wynges as an henne and no sauce but salte.

¶ To roste a kynde.

¶ To roste a kynde. Take & flitte the skynne at the throte & seche the wynges on bothe sides the goyle & cut them in tivo & flitte them in bothe sides & putte the legges thynne by the flitte & putte the legges togyther & bothe sides & putte the legges togyther & putte the hede on the necke & no sauce but salte.

TFor to roll: which putteth all on one winding.

To rost Henryson take felthies of Scyllion bound
be a cutte a way the skynne perboyle him & let him
be through it & lade it with Coler & puerion a lill
by the sunne coll him in ash & burne it in a tubbe
lithes and lay thert in oil & e and strake on pou-
der of ginger and salt/and yt may be with buttes
of helyson in the same maner. 1402

For to cast the syde of his grace. shall on

C To coll the sybaroths gylde for the them a doo
away the felctres put them on a broch a stock him
out of the heart to grow by the same the same of the
gys of the fl the spot a coll they are take powder of
paper salt a sepe by way and be the both all of it is be
ynough a for a change in the body to be the fall the
a balle it ther both agaync the type the same is of
fynpte it as ye lyst and serue it.

Efor to make chekyngs endorte.

C To make chekyne endpost, take your chekyne and grab them and then take out the breast bone with your fingers and cut the flaps back and with the needle they lie snug in and they endpost they are both full on a finger and when they run out there is fly a hole like them it is none, and yet

[illegible]

[illegible]

To make baste in baste. Take by measure the
measures and take powder of camellia seeds well
dressed through a sieve very fine. Take by measure
to hole makes do four finger & lunders a boyll it well
than put therto powder of camellia seeds to be
a lobe it be charged of powder. & lay the baste in
a chaffinout and powder on the baste. **For to**

For to make baste in baste. Take by measure
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than put therto powder of camellia seeds to be
a lobe it be charged of powder. & lay the baste in
a chaffinout and powder on the baste.

his sydes in faine pottes and make a sauce with wine
a salt: & when it boyleth leane it cleue and cast the
peces therein and boyle them and serue theym
C For to make haddock in cruy.

C To make haddocke in cruy. Drease an haddocke
at the belly & if he be large cut of his hebe and roost
the body on a gridiron tyll he be ynnough than ste
we brede in Sainon brothe or of other goode fysh
and drease it and do thereto a goode quantite of red
wyne hole clothes maces powder of peper and a good
deale of cancle and take the liver / and the pouche
of the haddocke & loke they be ynnough and beate the
smale and put theym in the pottes and rayfyns of cu
rans saltern salt and saunders and boyle it and se
ason it with powder and bergams do alway the skyn
ne of the haddocke and laye it in a chargeour & pouf
on the cruy and serue hym forth.

C For to dight codlinge hake of haddocke.

C To dight Codlinge hake of haddocke. take and
drease them at the hely and cut them ruer wharte
in rounde peces. and if be large haddokes cut of the
hebe and make a large table to serue four soueray
ne / and make the sauce of broce and salt / and wha
it boyleth leane it cleue and cast in the fysh / and
the liver do thereto peccely and serue hym

stande in the Church till ye have it done.

C For to dighe base molar of bryme.

C To dighe base molar of bryme boyle all these in the belly a scale theym cleue with the edge of your knyfe and boyle them in the thickest water & salt/and when it boyleth scome it a skathe theym overthwart the fyre & at the laste take it in the fyre a brytheres peny is large & then thev is leane the molar with yonger.

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water therto atake by the fythe with yowre hande
a lay it in water & salt. ¶ And serue the conger. ii. oz
iii. peces in a dish & draue gently thyn and ser-
ue it with hyngre. ¶ And serue the turbot and ha-
lybut with pouder & hyngre as was shewyd.

¶ For to boyle burnardoz Rochet. Take
a burnardoz Rochet & take the herte & the rest
within hym styte thynough & shewyd & lette
it hang by a wall the hym cleane and make the sauce
with water & salt & when it boyleth scoome it &
cast in the fythe and when it is boyled take it by
with a scooper and let it hys and serue it forth with
sauce gynger.

¶ For to boyle placeoz flounders.

¶ To boyle placeoz flounders take a trawle the plas-
ce under the fyne & fyre a sole & when hym bene
the the gyle & let the hede becom & boyle a flounder
in the same maner and scoke hym ouerthwart a
crosse on the whyte syde then wash the them & boyle
them in water & salt and call therto perry & ale &
boyle them & serue them with hore brothe & the sole
dye with hyngre and pouder.

¶ For to boyle welkes.

To boyle lynes: putte lynes in a pott with
water & salt at theyr owne chace. then lye they on
the spere late upon some longe lynes. & the
boyle they in up and salt. in up of the water and
with a pike. than take the lynes out of the chace
and take of the harte and lay they in in water and
salt and wash they in up and salt. & lay
they in in water & salt & take they in. & then
they may be used as they please.

To boyle a perche.

To boyle a perche: drake hym at the gyle and
late the harte be harte and make the sauce of wa-
ter salt and ale. and lohanne it boyle the cast in the
perche and late hym boyle and salt of the harte.
and laye hym in a bylle and late the harte and the
toyle be on and do the harte lents of perry and
scue hym for the wate bynegre.

To boyle a fresh mackerell.

To boyle a fresh mackerell: Take and drake
hym at the gyle and late the belly hole than wash
the hym and make the sauce of water and salt and
lohanne it boyle salt as mynne and perry and
scue it for the wate bynegre.

To make souper of round.

C To make souper in douer/ Grynne blonched al-
mondcs and tounge prynge with water into a soft
mylke and drawe it through a lince into a pot to
thereto salton suger a salt sette it on the fyre and see
it well and when it boyleth do thereto a litle
net thanne take it from the fyre and styre it well for
quarlinge and cutte byrns hande in shryves and
toss it on a gredeyon so that it be somedele brotome/
and dyppe them a litle in wyne and legge them up
on the gredeyon agayne and putte the mylke in dis-
shes and lay thre or foure toles in a dishe and putt
on more mylke and serue it.

C For to make hote mylke of almondes.

C To make hote mylke of almondes. take blon-
ched almondes and grinde them and drawe them
with faire water suger or claryfied hony/ and salte
it & boyle it & serue it hote and bynde tosh them.

C For to make colde mylke of almondes.

C To make colde mylke of almondes. putte fayre
water in a pottle suger or hony claryfied so that it be
somedele doucer salt it and sette it on the fyre when
it is at the boylinge scome it cleue/ and late it boyle
but a whyle and late it hcle/ thanne blanch the pour
almondes and grynde them and tempre them up
with the same water into a gooder thicke mylke/ &

putte this to hyne that it may haue laboure therof
and serue it forth with tollys of whyte brede a ball
they will laste by ad and so. A good agene of the ly
re that they be hard and sturthy in in one of the
and the mylke in another dythe.

¶ For to make sauce Galentyne.

¶ To make sauce galentyne. take crustes of broles
mchred and slepe them in vynegre / do this to pow
der of seaneil and late it slepe tyll it be browner than
sleyne it two or thre tymes and call thesre powder
of peper and salt; and late it be standinge and serue
forthe.

¶ For to make sauce gyngere.

¶ To make sauce gynger. take whyte brede / and
slepe it in vynegre and slepyne it two or thre tymes
and take powder of gynger and salt; and late it
be to thynne and then serue it.

¶ To make bert sauce.

¶ To make bert sauce. Take perilly and myntys
and Soyell and cyues and sauce alone thanne take
brode slyped in vynegre or in wyte / and late it
thou gynde them and sturpe them by the
then forthe.

For to make sauce allyen for milled beefe.
To make sauce allyen for milled beefe take houn-
de hynde and styre it in bynegre and toste it and strey-
ne and stampe garlyke and cast therto powder of pe-
per and salt & boyle it a litell and serue it.

For to make garbage.

For to make garbage: take the hede of the garba-
ge the leuer the gallerne the fette and the bynges &
washe theym and putte them in a pottle cast therto
brothe of beefe powder of peper cloues and mores p-
cely sauge mynced. thanne styppc brede in the same
brothe and cast therto powder of gynger bynger saf-
fron and salt and serue it.

For to muscelles in shelles.

To make muskels in shelles: pyke muskels and
washe theym and cast theym into the pottle & caste
therto mynced onyons wyne and bynegre & when
they gaue take them up and serue them.

For make muskels in brothe

To make muskels in brothe: Boyle your mus-
kels and take oute the fylle from the shells when
they be loden. and streyne theym in the Brothe.

and sette on the fyre agayne & lye vntill they be with the
same brothe & cast thereto both myrrour or yema sale
wyne & powder of peper & lett it boyle & call them
mustice with powder of saltem & saue it.

Cfor to make pyke in bialy.

CTo make Pyke in bialy/take a pyke & rost hym
than take almondes & boyle them & tempe theym
with wyne and siccyne them to a beell & intyne
or any oon small cloth & and cast them in. Rages
canel peper gyngre bynegre and salte and let it boyle
and serue it forth.

Cfor to make cony malarde of henne in ceury.

CTo make Cony Malarde of henne in ceury/take
which ye wyll & rost them tyll they be almost yow
ghc or els choppe them & frye them in frellhe grece &
frye mynced onyons & put them in a pette cast ther
to frellhe brothe & wyne clothes maces & powder of
peper & walther it with bynegre & when it hath wel
boyled cast the ycoure thereto & powder of gyngre &
bynegre season it with salte and serue it.

Cfor to make pyke in galentyne.

CTo make Pyke in galentyne/boyle yowre pyke
in gode salte than take that ye routhe hym in a bel

Take that ye may raze hym a ye with a toban le as
solde take hene a dreyt it in wyne a byngre a caste
therin canell a drake it in to a pottre a do therin pe-
per salt a onyons fyled in oyle a launders a lett boyl
le a lytell a poure it on the pyke all hore a serue it.

For to make pyke in soupes.

To make pyke in soupes take poure pyke and
boyle hym with costmary rume a perely and ma-
ke a thurpe sauce with wyne water ale and salt
than take the refect and choppe it small and boyle
it in wyne and water put therin clothes maces gy-
nger symon dates mynced rayfyns of corans and
liger than cast the pyke hore and laye it in a plater
and laye the pyke aboue and cast theron the refect
with the fattest of the brothe that the pyke is soden
in and serue it.

For to make tenche in couys.

To make tenche in couys take and choppe poure
tenches in small gobbettes a fye them and drake
them with a pyere of rayfyns and lenger water do
therin hole clothes powder gynger canell and peper
than put in your tenche and boyle it thell with wa-
ter and salt and serue it.

For to make losynges on fyfthe dayes.

Co make larynges on fullen dayes take almones
bes walle the them & grynde them in a morter & syche
mylke with lorde worte & clay it up with larynges
& cast thereto sugar larkon & salt & make it flowyly
it with wylender comfyt and frowny.

Fo; to make a caldell of almondes.

Co make a caldell of almondes take blashed
almondes & braye them & deale the by with lorde
put thereto larkon & salt & make it be a lorde.

Fo; to make oyle soupes.

Co make Oyle soupes take and boyle mylke &
polkes of egges and deale the thowough a lorde
net & cast them to the mylke and fere them to the fi
re but late them not boyle but fere it well till it be
fow what thiche put thereto lorde soupes and fere
and cutte lorde soupes in shupes and put the soupes
therin and fere it in the maner of a potage.

Fo; to make charwardon.

Co make Charwardon. Take as many warts
dons as pchall & bake them in an oven & lorde
they be enough take them out and pare them
and grynde them in a morter and fere them in
thoupe put them in an oven potir and put thereto

in sugar ynnoughe tyll it be thicke & put thereto pound
 bre of nutmeggs & pound of grapes and late the
 powder be beaten & putte thereto powder of Cambric
 tyll it be colourd: and after it beall together both a
 pottle flyche & sette it on the fyre: & late it boyle tyll it
 be some dele flyche as leche lombarde / and ye putte
 thereto any woundes flouts offe it is better / & when
 it is colde laye it sayre on a boorde in the cosyne & la
 te it stande so two dayes & ye maye stowe theron
 powder of senamon & a day after the boode is oute of
 the ouen thanne sette it in the ouen: and it shall al
 way be hard: as ye make this ye may make charo
 quynce.

For to make ryle

To make ryle. pyke yowre ryle & washe it in
 o: the waters and late the water be wariny and
 boyle them in cleane water and at the first boyle put
 oute the water cleane and boyle them with the broth
 of fieshe as with broth of fieshe fillye & put thereto
 sugar saffron and salt and serue it.

For to make wortes.

To make wortes take coles & stryp them from
 the stalkes betes boyng muche bydeler: mallowes
 perely betayne pymerole parrens the lishie of is
 kna: & woppes wongles: perdyke them in water

cutt the lyver from a boyle and chop the same small
and so the same boyle take the lyver of a chyn
and so of any other good boyle & put it in
the boyle with the herbes and so lay the peccet in at
boyle great fire in the herbes & the herbes and boyle
them up & salt them / and ye have it boyle take of it
a boyle them and take them up & scyre the fyre
from the bone and grinde it up with the same boyle
and put it to the herbes & make it up. ¶ Also ye
may boill the musciles a boyle them / and put in as
much water as they may styve in a boyle them
till they are soft then scyre the boyle in the same
herbes as ye have before put into the musciles be
the hands scyre them on the fyre a boyle it up and
when they be nere boyled put them to your bealton
musciles & salt them and ye may drabe some peccet
syn thorough a streyner & make them up with the
same water as ye have before a cleare boyle that boyle
be scyre to the boyle & lay them up with peccet
but lett none of meale come therin and ye may per
boyle the lyver of a chyn & put it into the herbes and
chop them small & take camberis & lay them on
sette it on the fyre a boyle it & do thereto lyghter
kes but lett none of meale come therin. thanne salte
it and scrue it sother.

¶ To make Camberis. ¶ And so on of it.

¶ To make Camberis take white bones and lay

them to stepe in cennoyng water two dayes & three
nyghtes and chaunge the water euery day than take
he them vp & lase them haue a pee and lay them in an
ouen to harden and lase them to the myll for to steele
le and do awayne the hullen and cleue the henes in ii
or iii. and frye them cleue and ye may kepe them
as longe as ye will.

C For to make an other cancher.

C To make an other cancher. take cancheris and
washe them with theyr own a well & make them vp
with almonde mylle & put thereto sugar & salt & oyle
of lende make them with mylle clarified honey and
salt them & serue it.

C Cancheris with bacon.

C To make cancheris with bacon. put cleue broch
in a pot than washe yowr cancheris cleue & do ther
to none other licour but boyle them vp & take they
be salt & serue them/ than take ribbes of bacon boyl
ed & do awayne the skynne & lay the ym in a nother
dyshe & serue them forth as venyson & surmante.

C For to make buttred doytes.

C To make buttred doytes: take gode herbes and
pyke them & washe them/ than shrede them & boyle
theym in layre water put thereto a gode quantyte of

make luttel: and when it boyleth take it and lette
none omele come therein: and cut luttel boole there
in & put it in dishes & poure the brothe aboue.

¶ For to make Cabbage brothe.

¶ To make cabages brothe/ take whyte cabages
& shred them small & wash them & perboyle them
& presse out the water & betwix them a lyeell & in fleshe
the tyme put fatte brothe of beef in a pott: or capon
broth: & when it is boyled so in the cabages: marce
boyes all in brothe & boyle them: up & so therein take
frow & salt & alaye it up with gr. beane brode & lome
it be charytant of cabages & struck.

**¶ For to make Haye or Goose
poudred in brothes.**

¶ To make Haye or Goose poudred in brothes/ in
the gode brothe of flesch in a pott: & marce boyes & let
them on the fyre: then chop the haye in peeces & doe
thereto & make the brothe through a stryner with
the blade of the haye: then take rootes whyte of le
kes & other gode herbes & shred them small together
& if it be an olde haye let it boyle well ope & ca
pout brothes: & if it be a yonge haye cast in pour
te & your brothes togyder: or take a goose of a m
and a daye murtheringe and chop hit in the brot
in the saue maner and serue it.

Co make pyke of eles in balloke brothe / that most
our vntyme haue of els the wyll be wrothe.

Co make pyke of eles in balloke brothe / splatte
your pyke a litle byn dene / than tulpyn gode eles
a put them in a pottle & do thereto grene onyons and
other herbes & wyntice them & season them wth wyth
a lye of byrde and put thereto thre lyes maces & pous
ber of canell and casson & put thereto a quantyte of
stokfyll helpe to the elcs & boyle the pyke redy a fer
re an hole pyke for a boyle & quarters of pyke for
mors & culpons of eles & let them be seasoned & put
the broth wth the sauce vpon the pyke and serue it
furthe to your soucrapne.

Co to make surmente in lente wth porpas.

Co make surmente in lente wth porpas / take
whete and braye it in a moztar & sin it cleine & boyle
it tyll it brast / than take blanchet almondes & gryn
de them in a moztar and make therof a gode nylike
wth the broth & boyle it tyll it be tendre & colour it
wth casson and leiche thy porpas / and w^han it is
sodry laye it in dyshes by it selfe and serue it forthe
as venyson.

Co to make Juselle.

Co make Juselle / take goode brothe of capon or

of other gyde fashy & sit it on the fyre in a large bell
sell coloe it with salt & oil and put them in a large
green & salt with hennys by the eggs and by the them
through a stryner & stryng them with a stryng
eggs & by the eggs and by the eggs & by the eggs
ge than put in the eggs and by the eggs & by the eggs
they be ready to be by the eggs & by the eggs
gyder / and tohan it beyneth to be by the eggs
potte by the eggs and tohan it beyneth to be by the eggs
mer and let not the fyre be to hally / and tohan it is
through the eggs & by the eggs & by the eggs
by the eggs & by the eggs & by the eggs

For to make leblades of the colours.

To make leblades of the colours / take cleane co-
lor in the & put it in the potte & by the eggs
a quantity of eggs & by the eggs & by the eggs
te with sanders / & another parte with salt & the
thyrde parte grene with herbes & to every pot take
a lytell lawe of salt & by the eggs & by the eggs
le & put it in the potte & do thereto salt & by the eggs
together al the as oure & by the eggs & by the eggs
ge than take them by the eggs & by the eggs
of them aboute other & by the eggs & by the eggs
se out the fyre & by the eggs & by the eggs
of them & by the eggs & by the eggs

For to make gruelle enforced.

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Co make gruelle enforced take many bones and
freshe beef & make gruelle & drawe them throughe a
screyne take poshe soden tender & pryke out the bo-
nes & the fencives take of the skynne & betwe it and
grynde it small in a mortar & temper it up with the
same gruelle that is drawen & make it smoth & let
it stande by the freshe poshe & salt it & serue it.

Co to make chaudioun for salmon.

Co make chaudioun for salmon take all the drame-
gytes of salmon & make it cleue & put it in a pot wth
all the blode of the salmon & boyle it tyl it be pough
than take it by & grynde the spawne therewith and
drawe a tye of brede & whyte wyne do thereto pou-
der of peper & canell & sette it on the fyre boyle it sty-
ll & sealon it wth pouder of gynger bynegre sal-
te & saffron and serue it furth in shewe of potage or as
a sauce for salmon.

Co to boyle codlynge or helynge.

Co boyle codlynge or helynge take a helynge &
cutte hym in small peeces & put hym in the bothe of
freshe salmoun & boyle it wth chertolmonds mylke
drawe wyde & colour it with saunders & saffron doo
thereto luge & pouder of pep & serue it furthe & other-
freshe amonge as turbot pryke & salmon chopped & se-
alon it with bynegre and salt & serue it.

E For to make lesche penone take almondes make a ti
pre it with white wyne a mal than cut party a one
one a halfe to fallow hole peper hole clothe or do
chopped & boyled a season it with salt a poudre a let

E For to make selettes in galentyne.

E To make selettes in galentyne take the beste of
ryndes of poppe a flax of the wyne a good the flax
tyll it be almost ybough then take it of a claye it in
peres a put it in a pater with drye yone butter of wyne
grete and hole clothe in aye quoyres and do it in
gyder with a crulle and tye it throughe a flax a
white wyne and do therto poudre of peper and put
it in to the pater and when it boyleth let it not be
chargeant a season it by with poudre of gynger &
salt a serue it.

E For to make nambles of poppas or other fysh.

E To make nambles of poppas or of other fysh
take and perboyle them a ye may take some of the
fysh a cut it small and put it in the pater and ha
we a lyze with crulles of brede with the same blode
& some of the broth a tye lyze a put all together in
the pot do therto rede wyne poudre of peper clothe
canell than sette it on the fyre and season it by with

pouder gynger vyneger and salt. Also ye may make
he noimbles of congre coolynge or other synthe & ser-
ue it in the same maner.

C For to make chaudioun for pygges fete.

To make chaudioun for pygges fete take stoyne
fete cleve scalded & boyle the greyne & the eies in fref
the broth than take them vp & cut them smale & put
them in a pott & tye the broth and make a lyce of
boyle fete & boyle & put them togther & make fol-
les of past in for in small pylottes fry them & season
them up with pouder of peper & salt & colour it with
the saffron and do the pylottes hot in dishes & the
schew about and serue it.

C For to make buet de lombardy.

To make Buet de lombardy take hennys cony-
es or other flesch soden & tryed & put it in a pott / do
thereto mylke & egges harde soden & briede & grende
them & drabe they in bp with Juce of perry & put
thereto a lytell grece or clarcfyed butter or the fatte of
porke & season it & salt it and do therto vynegre and
make it lyke blode with alkench & serue it.

C For to make buet de spayne.

To make Buet de Spayne take benyson and

leske it in longe tacles that it may be better & better
them in wyne than in the sugar & in the
two makes a quoydes boye them together and to
son them with powder & wyne & a little

For to make bruet rose.

To make bruet rose take the flesch of a Ren and
perboyle it & tye it & put it in a potte then take the
same brothe or other gode broth & drinke it through
a stryppe & put it in to the potte with onyons
does hole clothe mace & quoydes a little on the
fyre & if it be made alaye it with a little of water &
with the same brothe & blode & colour it with saff
son & salt it & cast thereto powder of pepet & chart and
ye may serue other the same maner.

For to make stlved lombarde.

To make stlved lombarde take poxhe & rost it &
chop it & put it in a pot with wyne sugar & hole ony
ons clothes gynger saffron sanders & styed almon
des & tpe them up with wyne powder gynger ga
lyngale & canell & serue it furth to your loncrayne.

For to make another stlved lombarde

To make another stlved lombarde take almon
des & grynde them and drinke them up with stlved

brothe of bele oꝝ of porke & pare the fleshy cleue from
the shyne & helve it & grynde it and make it with
unrauened caplys of corans & goode pouders &
make it in plecttes as grete as plumes & let the myl
be on the fyre & fyre it well whan it boyleth cast in
the plecttes & let them steyve welle do therto poudre
and saltz and serue it.

Efor to make the lured collops.

To make the lured collops/take the collops of be
uysen colled & do them in the pattr & do therto hole
spice powder and cancell & boyle it wth both a grete
pate of shete doche and season it wth both powder
synger and bynegre and serue it.

Efor to make Bruct busbayne.

To make bruct busbayne/take mary & capons &
other fleshy & put it in a pot & chop chchyns in peces
do therto herbes hole clothes maces powder of peper
& do it togyder & let it on the fyre and grynde calve
porke oꝝ bele with yolkes of egges & put therto ray
lys of corans powder salt & saffron medle them wel
togyder & whan the pot boyleth make it in pylottes
lyke hasell wottes & cast them in boylunge & colour
it with saffron & cast therto percelly & other gode her
bes & boyle it wth do therto bynegre and season it wth
with powder and salt it & serue it.

For to make brunt of hyndes

To make brunt of hyndes take a roe or be-
hoyle it and chop it and crye it out put it in the pot
than take almonde mylke and bray it with a few
te wyne and yobolow to thers hole clothes and
floure of rye alay it and after the boylinge season it
wth pouder gynger paper tanel a sugar and put
ther to bynegge & salt and serue it

For to make blanche brunt

To make blanche brunt Take hyndes in po-
hailt collyer chop theym in peeces and put them in
a pott and do ther to almonde mylke & alay it wth
floure of rye: and to thers gode wyne and
wyne hole clothes maces & season it with bynegge/
pouder & sugar strowed with almonde & serue it.

For to make saute sapeste

To make saute sapeste take the almonde
mylke & put it in a pot wth floure of rye shallon ma-
ces gynger quybydes camel & sugar & crye the boyl
of the bulbes with fowte haith of wyne do thers
hole clothes maces & season it wth bynegge & pow-
der & a litle gynger strowed with almonde & serue it

For to helpe hydd

To scive a horse take a & pother of hye a ly-
te a chop hye calve in peces & put hye in a pott/
to therto anyons & herbes stin: hothr hnt wyne
hote stin: & a powder of ginger and boyle
it and seale it in lyte: ginger galyngale & a lyte
lyte of hnt to therto salt & lardon and serve it.

To scive a horse take a & pother of hye a ly-
te a chop hye calve in peces & put hye in a pott/
to therto anyons & herbes stin: hothr hnt wyne
hote stin: & a powder of ginger and boyle
it and seale it in lyte: ginger galyngale & a lyte
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lyte of hnt to therto salt & lardon and serve it.

To scive a horse take a & pother of hye a ly-
te a chop hye calve in peces & put hye in a pott/
to therto anyons & herbes stin: hothr hnt wyne
hote stin: & a powder of ginger and boyle
it and seale it in lyte: ginger galyngale & a lyte
lyte of hnt to therto salt & lardon and serve it.

To make a loked beef: Take hye beef and
cutte it in thynne leskes & laye theym a bryde / than
take the face of nutton of of beef herbes and othrs
and chop them small do therto powder of peper and
salt: than take the siver & the herbes and lay in the
leskes and rolle them together and put them on a
broche and rost them well & ye may eat wth them
as elles ye may put theym in a pott and put therto
goode wyne & freshe bryde than take cloves ma-
ces onyons & herbes and chop theym small and do

thereto poude salt on a salt & alape it by both wayes
gette galyngale & set it up a sturte

E For to make pye in sauce.

To make pye in sauce. Take your pye & the
take the pouche and the sep and boyle it halfe in wy-
ne and halfe i water. cast thereto perely and onyos
mynced: than boyle them well and scumme your pye
he in a goode sauce: & as he boyleth take of the grece
& cast it to the pouche & the frye than cut peper mayn
or tender brade in halves and tast it. in a grepton
thamine enyuce the pouche and the frye: and alape it
up with ale cast thereto berguys & lay the pye in a
shetgrece & the sauce of the pouche theron & seue it

E For to make turbot rost in sauce

To make turbot rost in sauce. Take and cutte a
waie the synne of the turbot & cut the fysh in ma-
ner of selettis & put it in a rotunde brade: and as it
rosted sprynge on salt. than take berguys byle grece
of lye of powder of ginger & a fyell shall and cast
theron in the rollinge and sette a bell under to ke-
pe that falleth & cast it on agerice and to hame it is
rost cast the sauce on the fysh in the dylles and ser-
uett forth.

E For to make samon rost in sauce.

To make samon rost in lare. Take and cut your
samon in combe peeces & rost it on a gridiron, than
take wyne and powder of cancell and dralwe theyn
thoroughe a streyner / and myncc anyons small and
do thereto and boyle them & cast in bergys powder
of gynger and sale than lay the samon in a dysh &
poure on the sypre above.

For to make breme in comfet.

To make breme in comfet. boyle your breme til
he be ynoughe. than pare it and grynde it in a mort
and tempe it with almonde mylke / and dralwe it
thoroughe a streyner into a pot and putte thereto
suger powder of pepen cancell and gynger / and boyle it
and take it oute of the potte / and put it in a linnen
cloth and presse oute the thynne. than take the rybs
bes of a boze and couche them alonge thoroughe the
leshes and serue oute of the wyne in a dysh.

For to make bzalone ryall.

To make bzalone ryall. Take and boyle fresh
bzalone in layre water tyll it be fourdele tender.

Chan take blaunched almondes & grynde them &
take them up with some of the same boath & parte of
wyne as hote as ye may / than make the mylke hote
and put the bzalone in a streyner hote & dralwe it
with the hote mylke / and do thereto grece and byne

get & sette it on the fyre to boyle and salt it & lye it
in a vessel and when it is colde and yee can not get
it out lay a clothe on the vessel & tye it up so that
ne that it may fall out then cutte in leskes and lay
the thynne leskes in a ballyne and after the 2. washing
take powder of gynger & payred gynger & myrrour & be
annes in comfetes / & ye may drawe it with some of
the same & a parte of wyne / or ye may cutte it in les-
kes & serue it furthe / or els ye may tye it up to ano-
ther colour what ye wyll / and ye wyll haue it gre-
ne & white & with sundre myrrours & lye blades grow-
de in a mortar and put thereto salt / or is when it is
grounde muche / or lytell after ye shal make pouer on
lons / then colour it therewith when ye take it from
the fyre / & serue the other in the same maner and ye
may do therto a quantite of powder of canell gynger
& sanders to make it white & serue it furthe / or els
ye may take toynsolt & wash it & lye in it wel in
wyne that ye season it up with / & when it is boyled
colour it other blewe or sanguyne whether ye wyll &
do therewith as ye dyd byfore / or when ye take it fro
the fyre & hath ben seasoned / then take fresh bryl-
ne soden tender and cut it in thynne leskes or dyce
it small & cast it in to the potte and stye it well togy-
der and put it in to another vessel / and when it is
colde leske it and serue it forthe.

Cfor to make blaunched.

Brylone.

To make blanchet: take one make a sylf anylike
of almonden with dyce the bja lorie small & put it in
the pottle do thereto sugar and salt and boyle it tyll it
be y enough and lette it be doured: than put it in a ba-
syn and let it stande tyll it be colde: than leske it bad
lette it not be thyrme and lay a leske of thoyne in a
dyshe and serue it.

For to make alayed mylke.

To make alayed mylke: take colde mylke & su-
ger & put it in a pottle & sette it on the fyre: & when it
boyleth alay it wth yolkes of egges & let it be re-
nyng & not chagadit: than take wth yte berde & cut
it in small soupes and laye it in dyshes and lette the
mylke be som what salt and serue it.

For to make peres in compost.

To make peres in compost: take a goode quanty
tyte of canell & sugar and sette it on the fyre and lette
it not boyle: & dialve it throughe a streynet: than les-
ke dates thyrme and do thym togyder in a pottle &
boyle wth dours & paye them and put thym in the
syrup: than cutte them and sanders & boyle thym
and alay them wth chardquynce & salte it and
lette it be doured & chargeant and putte it out of the
bessell into a treyn besselle and take small rayfyns
and paye them and take tryed gynger and paye it.

and trunpe it thus dayes: thus wrighten in the
than laye them in clarified hony colde a daye and
a night: then take the rasyne out of the hony and
cast them peces in composit and steme it harty with
a syrupe colde.

Cfor to make furment.

CTo make furment take lobere and pyre it and
put it in a mopet & boyle it with water of a spring
tyll it beak: than wende it a washe at chere &
it is to a pot & boyle it tyll it beak: then set it to be
& boyle it up with colde mylke tyll it be thynne and
ynough & alay it with yolkes of egges betwene lest
it beenne: colour it with saffron & lute it & serue it.

Cfor to make Juydon.

CTo make Juydon stype lobere .x. dayes in wa-
ter & change the water every daye: than bette it in a
mopet & boyle it with mylke and water: deale it
through a strayner and let it stande and fastyll and
put oute the water & laye it in a clothe and tyme it
euer tyll it be drye.

Cfor to make conyes in graue.

CTo make conyes in graue boyle your conyes in
water & washe them in colde water: than take ale

the best mythe and make a strong water / with wine
 and make a strong water / with wine and make a strong
 water / with wine and make a strong water / with wine
 and make a strong water / with wine and make a strong
 water / with wine and make a strong water / with wine

For to make chekyns in cretyn.

To make chekyns in cretyn / take coltre mythe
 and make a strong water / with wine and make a strong
 water / with wine and make a strong water / with wine
 and make a strong water / with wine and make a strong
 water / with wine and make a strong water / with wine
 and make a strong water / with wine and make a strong
 water / with wine and make a strong water / with wine

To make by ande de tpye / take the bealme of
 capon or henne a perboyle it and dry it and helve it
 small and baye it in a mortar / thanne take almonde
 mythe alay it with amydon or flour of ryle colour
 it with luffon a boyle it a charge it with the dialo
 ne that is bayed luffon it with sugar and floz the
 with almondes and serve it.

For to make moztus of fleshe.

To make moztus of fleshe / boyle hennys and
 fleshe porke togyther / than take them by and pyke
 in the bones and embayn the porke helve it small

and gylt with chych herbe & set it in a potte
a boyle it and set it in a potte & set it in a potte
egges & flour the dulle with powder and serue it.

For to make blanke manger of fleshe.

To make blanke manger of fleshe take lye &
washe it in water it the lye & set it in a potte
pente of spaimme wylde take the dulle of ca
pon of henne & set it in a potte & set it in a potte
he and boyle the togeder & charge it with the tolled
fleshe season it with sugar & floure & set it in a potte
des and serue it.

Chaudron for swanne

To make chaudron for swanne take of
pygge take and washe the illues of a swan & scowt
the guttes with salt & helve them & boyle them all
togeder do therto gynger galyngale & cancells putte
in ped brede therto & tempe it up with the beoth co
loure it with boylone brede of blode & season it with
bynegre & boyle them in a posnet & serue it.

For to make Nombles.

To make nombles take the herte the myddyl
the kidney & helve theyn in ale and presse out the
blode; than washe them & boyle theyn in water &

ale & colour it with brolwe herbe and with bloode
saye it with galyngale & peper & whanne it boyleth
kele it with a lytel ale and serue it.

For to make other nombles.

To make an other nombles, take and boyle the
nombles of benyson in water and salt/ thanne take
brolwe herbe peper and ale and tempre it with the
second brother: thanne helve your nombles and
boyle all together and serue it.

For to make charlet.

To make Charlet, take swete mylke and colour
it with saffron / than take fresshe pozke and helve it
smale & styngge egges & cast all together to the myl/
ke/ than boyle them and styre them kiff they byenne
and whanne it boyleth kele it with a lytel ale & late
it nat be to brolwe and serue it.

For to make charlet coloured.

To make charlet coloured. Take blaunched al/
mondes and grynde them and tempre them with
reed wyne and alaye it vp with flour of ryse & doo
therto prunes and other spyces/ and colour it with
saffron and put suger therto and boyle it & salte it &
serue it with annes in comfettes.

Corporate Social Responsibility

Effort to make best of admission

For to make blank, be sure

How to make Bukharo

colour it with saffron & seale it with powders/ then
be the the larde of porke wel soden in gobettis & put
them in the pot & alay it with floure by with anydoon
& boyle it & seale it with powder & seue it.

For to make Rose.

To make Rose/ take floure of ryse and tempze it
with almonde mylke & boyle it tyll it be chaigand
than take the byrtone of soden capon by henne and
grynde it & charge it therewith colour it with laders
of with blades and seale it with clothes & maces and
season it with sugar and seue it.

For to make leblardes.

To make leblardes/ take & swynge egg & swete
mylke togyder & boyle it & there it in small payres
& boyle it & styre it tyll it be rone upon a harde crud
than lette it & roll it on a greddyron & seue it.

For to make blanchet moztus.

To make blanchet moztus/ take & boyle hennys
& freshe porke and beay vnblanchet almondes & te
pze them with cleue brothe and alay the flesch small
groude thereto & grynde floure of ryse and cast ther
to powder of gynger & sugar and let it be standynge
& seale it and seue it.

E For to make poyson / take the poyson and
and put them in an other pott / thanke take
lyke and herbes and choppe theym small and putte
them in the brothe do thereto hysse gowde and gode
pouderes and berguys and colour it with saffron &
salt it and serue it.

E For to make soupes dorey.

To make soupes dorey / take blanchet almon-
des and bray theym in a morter and wyngre them
bp and boyle them with wyne and damppe it with
wyne and salt: than toll tohyte hyde and lay it in
dishes and embayne it with wyne and lay it in the
metre and serue it and floryllhe it with suger and
gynger.

E For to make gruel dalmonde.

To make Gruel dalmonde: take blanchet
almondes & bray theym put thereto otremele & gryn-
de theym together and deale it with water & boyle
it and colour it with saffron & salt it and serue it.

E For to make joyntes dalmonde.

To make Joyntes dalmonde Take herbes and

To make coldeell balment take unblanched
almondes and braye them with beater them forth
thynne do therin powder of gypper with finger a boy-
le all together colour it with a liffon fait it and ser-
ue it sothe the child
To make coldeell balment take unblanched
almondes and braye them with beater them forth
thynne do therin powder of gypper with finger a boy-
le all together colour it with a liffon fait it and ser-
ue it sothe the child
To make coldeell balment take unblanched
almondes and braye them with beater them forth
thynne do therin powder of gypper with finger a boy-
le all together colour it with a liffon fait it and ser-
ue it sothe the child

comfortable to make her. Item. To draw a little
 newe whittred wynde and wynde yards as drawen
 to make the take up and pebble and gynn
 de it and tempe it both alimonde myle / a conative
 it throughe a strepner than boyle it a season it both
 fager & faret it both fayed alimonde & faght.

and **Do not make Campbell's Secret.**

Esports marketing for dummies

Let's do it like Lance Sykes.

Use to make composite.

C To make compost. take chequins & helthe theym
finest: than take sage peccary: loches & other herbes
and washe them & brake them thowgh your hand:
then take a pinte of hony & some of the herbes

and put it in the water and let it stand
until it is a little hard and then
cut it in small pieces and put it in
and let it stand and let it stand

How to make blande manger of sylbe.

To make blande manger of sylbe. take a pound
of sylbe and let it be a little hard and then
do it in a little water and let it stand
or longer if it be a little hard and then

How to make moztus of sylbe. take a pound
of sylbe and let it be a little hard and then

To make moztus of sylbe. take a pound
of sylbe and let it be a little hard and then
peper ale & hyde and temper them with the brothe
and let it all together and let it stand

How to make pisse de almondes. take a pound
of almondes and let it be a little hard and then

To make pisse de almondes. take a pound
of almondes and let it be a little hard and then
and wash them and let them be a little hard
whan they be cleane cast them in the pott & cover it
that no brothe come out and put a little water in the
thereto and boyle it & put to flour of sylbe and salt it
and colour it with saffron and temper it

How to make a Cole. take a pound
of sylbe and let it be a little hard and then

For to make greuelle be porke.
Take the bratone of a sow
and cut it in small peeces
and put it in a cleane cloth
and wring it out the bones
and geve it in a cleane cloth
and wring it through a linnen
and serue it forth.

For to make greuelle be porke.

For to make greuelle be porke.
Take the bratone of
a sow and cut it in small
peeces and put it in a cleane
cloth and wring it out the
bones and geve it in a cleane
cloth and wring it through
a linnen and serue it forth.

For to make cony in cary.
Take the cony in cary
and put it in a cleane cloth
and wring it out the bones
and geve it in a cleane cloth
and wring it through a linnen
and serue it forth.

To make cony in cary.
Take the cony in cary
and put it in a cleane cloth
and wring it out the bones
and geve it in a cleane cloth
and wring it through a linnen
and serue it forth.

For to make hayres in cary.
Take the hayres in cary
and put it in a cleane cloth
and wring it out the bones
and geve it in a cleane cloth
and wring it through a linnen
and serue it forth.

To make hayres in cary.
Take the hayres in cary
and put it in a cleane cloth
and wring it out the bones
and geve it in a cleane cloth
and wring it through a linnen
and serue it forth.

grynde them a shewe them how to make the
the hayre in a charpous a pore on the nose scum
To make hayres in the face. Take a pound of
small gobettis a liche hit in hit olve blode thanne
grynde peper all and hit in a pot a liche it with
the same brothe boyle it salt is and serve.

To make hayres in the face. Take a pound of
small gobettis a liche hit in hit olve blode thanne
grynde peper all and hit in a pot a liche it with
the same brothe boyle it salt is and serve.

To make hayres in the face. Take a pound of
small gobettis a liche hit in hit olve blode thanne
grynde peper all and hit in a pot a liche it with
the same brothe boyle it salt is and serve.

Cfor to make hennes in broet.

CTo make hennes in broet / take and seth your hennes with fresh peche / then grynde peper byde / & comyne & sealon it with the henne brothe boyle it & colour it with saffron & salt it & serue it.

Cfor to make chekyns in brothe.

CTo make chekyns in brothe. take and scald your chekyns cleane then take perely sage grapes & other herbes and stuff the chekyns / then seth the them in goode brothe that they may soue be boyled / colour the brothe with saffron & cast ou powders & serue it.

Cfor to make chekyns in calibelle.

CTo make chekyns in calibell / take & seth your chekyns in goode brothe then take yolles of egges & alaye it with the brothe then cast therto suger cas well gyngre saffron & salt and sette it on the fyre and serue it both withoute boylinge then lay your chekyns in bellies & poze on the candel about & serue it.

Cfor to boyle frlande or partriche.

CTo boyle frlande or partriche: take goode brothe and therein do your frlande or partriche / put therto ale flour / peper and canelle a goode quantyte and

boyle it and serue it forth with pinder dore.

Cfor to make Ro in seide.

CTo make Ro in seide/ pryte it cleue & helde it and
dreye it & put it in a pottre and cast thereto wyne perce
ly sage and ylope do thereto gode powders & colour
it with sandyes & blode and serue it.

Cfor to make hennes in graue.

CTo make hennes in graue/ take hennes & rost them
than helde the smal & sey them & do thereto wyne
vyneger & pep & grynde it wth the hennes & lyce it wth
pothes of egges & colour it wth saffron & salte it & ser
ue it.

Cfor to make capons in couers.

CTo make capons in couers/ boyle poure capon &
helde it smal than grynde peper and bryde & tempre
it with the capon/ than take wyght of egges harde
soden and helde them smal and do therewithan boyl
le the capon & colour it with saffron and lay pothes
of egges hole in the dyshe & serue it.

Cfor to make hennes in gancelle.

CTo make hennes in gancelle/ take and rost your
hennes & take garlyke & blende it wth mylke & put it

in a panne and beate thy henne and doo thereto and
mele your henne with yolkes of egges & colour it
with saffron and litlest boyle and serue it.

Efor to make lampraye in baret.

To make lampraye in baret: sealdy your lamp
raye than rost hym on a gridiron and gryde pe
per and saffron and sethe it with ale and put peper
in the lampraye and serue it.

Efor to make lampraye in galentyne.

To make lampraye in galentyne: take and lette
your lampraye blode at the nauell than rost hym &
lay hym hole in the plater & serue hym with galens
tyne suger canell and galyngale.

Efor to make tenche in graue.

To make tenche in graue: take and splatte your
tenche and sethe it with myed hyde & alaye it with
peper grounde & saffron and temper it with the ten
che brothe/ than lay the tenche in a plater and pou
re on the graue and serue it.

Efor to make Chalvdweyne de boyse.

To make chalvdweyne de boyse: take final note

kyndles as pottes of almonde meate & pether meate
a litle of the pether almonde & the pether doles
meate prunes than fyre noth kyndles and colour
them with saffron & spickethan. 01 102 B

Efor to make capon in collyent. 01 103 B
ETo make capon in collyent take your capon the
ur than open the styne be hynde the hylke & make
with a pens rase the styne than take pether hylke
flesch yolk of egg & gode yowder & make a litle
therof & fere the styne & pether & rase the capon &
larde it of almonde mylke & anydon make a batter
& colour it wth saffron & pether as it collyeth & se-
ue it.

Efor to make mamone. 01 104 B
ETo make mamone take whyte wyne & plette of
luger & put them in a pottethan bray the hyalme of
vili. capons to a galon of oyle doo therto a quarte of
hony & a pound of powder of gyngel & galyngale &
cancell & call therto and sethe it & serue it.

Efor to make longede beef. 01 105 B
ETo make longede beef take ox tonges & shawe
them & seth them & brayethere wth doles galasre
than larde the & enbayne the wth yolkes of eggas as
it collyeth than take blode & sethe it wth freshe brothe

For to make a rape it is a moxter put thereto layre gure &
lyp it in gode spye & serue the longe by the same
theron.

For to make Rape of fyssh.

To make rape of fyssh take lures traches or
ther fyssh & frye them in oyle than take rayfyns ca
nell & cruttes of wyde & brye them in a moxter & the
pye them with wyne than wate it throughe a strep
ner & colour it with saffron & cast in cloves maces &
quyber & boyle them well & lay the fyssh in a pla
ter and poure on the rape and serue it.

For to make a fygge.

To make a fygge take fygges & boyle theym in
wyne & brye them in a moxter put thereto bryde boy
led in wyne and other gode spye & put in hole rayf
fyns & floryshe it with pomegranat & serue it.

For to make pomes moled.

Pomes moled take ryse & brye them & boyle the
with almonde mylke / than take almondes & chere
them small & doo them in after the boylunge & cast
in suger & gode pouders & colour it with saffron &
bryle it in dyshes and serue it.

For to make pygges harted.

CTo make pygge bark take and floure
and floure together put thereto powder of peper and
mixe them together and salt it as much as you
like and put it in the pygge belly and byne it
in hye fowle.

For to make fraunt beuells.

CTo make fraunt beuells take a cowpe
and creme together put inge thereto a powder
of peper and saltion / the next daye drawe it
thru the bagge and salve it soft and cast it on a grete
dyron and serue it for the.

For to make bours.

CTo make bours. take peper and herf and grinde
them together with ale and sethe them with ale and
salt / and fro dyschordance tyll gode tyme then thys
mete wolle serue dyner and souper.

For to make pomes.

CTo make pomes. take peche and grinde it calve
and tempe it with swagge egges / cast it into pow
der to make it on a ball then cast it into baylinge wa
ter to harden then take it up a endour it with yolke
of egges / with a fider / the succ of herbes ye maye
make it grene or rede wheder ye wolle / and serue it.

For to make pascettes on fulle dayes
take almondes and rye them & roll them upon a flinte
broch & endowt them with yolkes of egges & serue
them

For to bake a lompape.

To bake a lompape. take a lompape & scale
lym thin & set it upon a stone & take in your oyle
one pound of pop & scale it in a pan & hole out
than roll your lompape in the lym & put thereto
gode spices & red wyne & colour it wth saffron & clo
se it up & make a towell in the ad & set it in the oven to
bake and fode it with rede wyne and lay a past ther
on and serue it forth.

For to make an appelmose.

To make an appelmose: take apples and scche
them & late them heles than set the in an heryn syffe
& upon fulle dayes take almonde mylike & oyle oly
ne and do thereto. **F**or to make a lompape take
the brythe of the flesh & wyte lenger & dooth ge
ce and put it a poe and scche it & colour it with saffron
and cast theron poudre and serue it.

For to make charict.

¶ To make a tenche in gely.
Take reede wyne and
put it in a panne: than take your tenche and
scorpe it with a redde wyne.

¶ To make a tenche in gely.
Take reede wyne and
put it in a panne: than take your tenche and
scorpe it with a redde wyne.

¶ For to make haddocke in cary.

¶ To make haddocke in cary. take an haddocke &
boyle hym than colle hym on a grevyon than take
hynde peper & ale and boyle them colour & with sal
fion than scye on yons in oyle and scye them all to
gyder: than lay your haddocke in a plater and put
re on your cary and scue it furthe.

¶ For to make a tenche in gely.

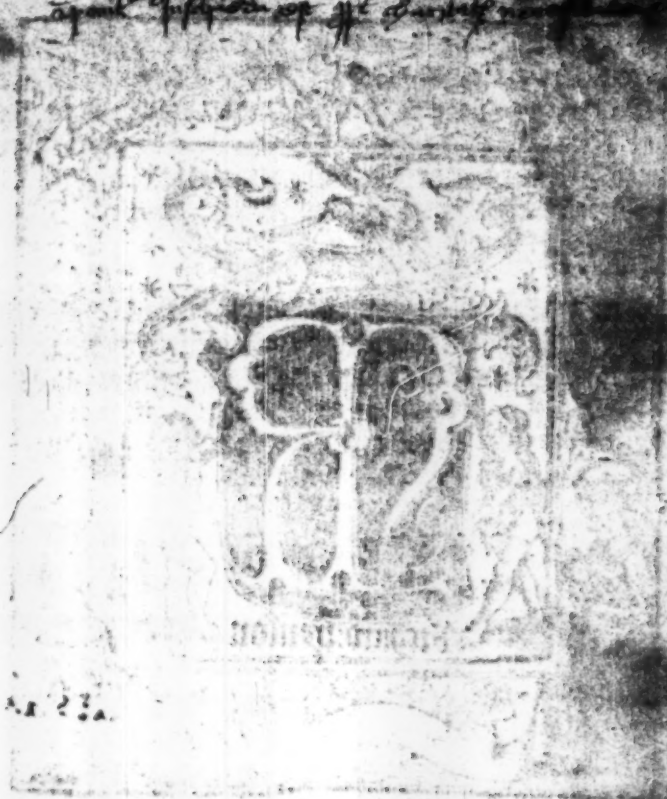
¶ To make a tenche in gely. take reede wyne and
put it in a panne: than take your tenche and
scorpe it with a redde wyne.

There is indeed a noble booke of the liffes Royal and
the booke of colury by a mynners hand booke or can-
tyer of her chastite hand booke / as ye may fynde in
the chapytres and in the makinge accordyng.
Emprynted without temple barre by Rycharde
Wynton in the yere of our lorde. M. D.

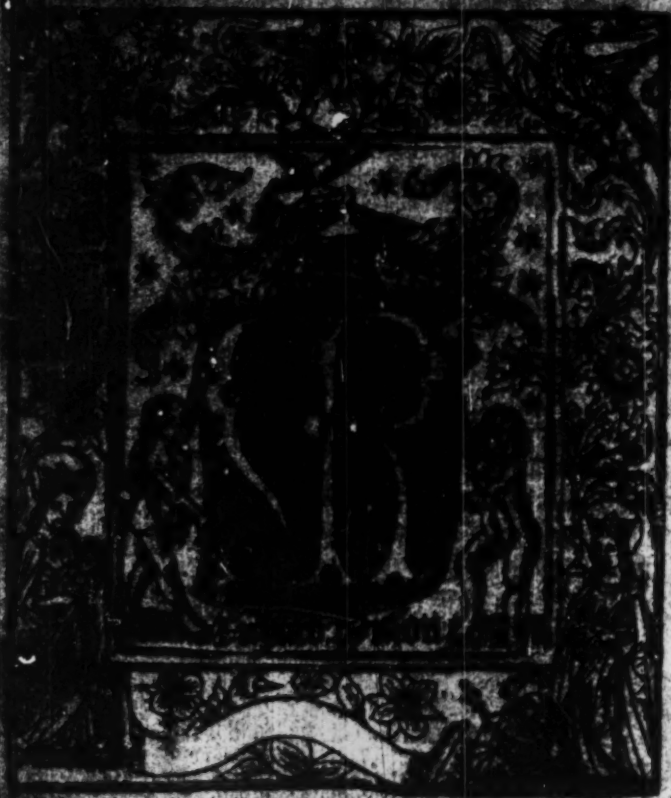
p fufu floum accepit bnt
dynamus & fanguis dyagonis 3 m
faufoys 3 m fap pulchro mde c
poms mnd vno lillo z bono stollr
in vno llla fye pumas caldas
in vno apto

Comptine des gens de bien en un air de
M. de la Chapelle

Ad fidei p[ro]p[ri]etatem p[ro]p[ri]etatem p[ro]p[ri]etatem
p[ro]p[ri]etatem p[ro]p[ri]etatem p[ro]p[ri]etatem p[ro]p[ri]etatem
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AR 27A



75. 200. 13. 7

The lord of Northampton
The lord of Bedford
The Earl of Arundell
The Earl of Surrey
The Earl of Essex
The lord of Bergford
The lord of Brecon
The lord of Bessing
The lord Burghley
The lord Wylloughby
The lord Scutche
The lord William of Hastings
The lord William of Salisbury
The lord Spountons
The Abbot ofbury
The Abbot offerrisburgh
Syr Colman paynys
Syr Colman basilly
Syr John forester
Syr Thomas Druill
Syr Nicholas Druill
Syr Thomas Cressy
Syr Thomas Cressy
Syr William Cressy
Syr Thomas Cressy
Syr John Cressy

Syr Harma duke Constable
Syr John Danyll
Syr William Calceyne
Syr John Bulley
Syr Henry Heydon
Syr William Bakyn
Syr Robert Wingham
Syr William Shott
Syr Hugh Conlyer
Syr John Reynsforde
Syr Henry Danyll
Syr Richard Letors
Syr John Arundell
Syr Edmonde Arundell
Syr Piers Eggecom
Syr Thomas Went
Syr John Dabon
Syr Wherry Cauchrope
Syr Robert Brandon
Syr Thomas Wodwile
Syr George Uice
Syr Robert Tyral
Syr Roger Wentworth
Syr John Ferrers
Syr John Rotherham
Syr John Audelay of Hull
Syr Thomas Bryan
Syr Edward Rathley
Syr John Uerney
Syr John dygby

Syr Robert Carr
Syr Henry Wyngfeld
Syr Edward Dacres
Syr John Wyngfeld
Syr Robert Dacres
Syr Thomas Dacres
With many other
knights and squires that came to
the lordes spiritual and temporal

The ladyes that shal receive the pence
at Hampton and comyn to London

Counsellors

The duchesse of Norfolk

Mylady of Kent

Mylady Duncun

Baronesses

Mylady Grey wyfe to the son of my lady
of Kent

Mylady of Burgoyne

Mylady of Seyntmonde

Mylady of Wyngfeld

Mylady Sturton

Mylady Dacre of the folke

Mylady of Wyngfeld the younger

Mylady Ware

Knights wyves

Mylady of Suche

Mylady Grey

Mylady of Wyngfeld

Mylady of Wyngfeld

THE
COUNCIL
OF
THE
CITY
OF
LONDON
IN
PARLIAMENT
ASSEMBLED
DO HEREBY
ORDER
THAT
THE
SAY
COUNCIL
SHALL
HAVE
POWER
TO
DO
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SHALL
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